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We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books:
But civilized man cannot live without cooks.
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He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?

—OWEN MEREDITH.

Kansas home for the friendless
Board of managers

PUBLISHED BY THE BOARD OF MANAGERS
FOR THE BENEFIT OF THE
HOME FOR THE FRIENDLESS.

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WEIGHTS AND MEASURES.

One pound sugar is equal to one quart.

One pound butter is equal to one pint.

One pound two ounces Indian meal is equal to one quart.

One pound two ounces wheat flour is equal to one quart.

Ten eggs are equal to one pound.

Four large tablespoonfuls are equal to one half gill.

Eight large tablespoonfuls are equal to one gill.

Sixteen large tablespoonfuls are equal to one half pint.

A common sized wine glass holds half a gill.

A common sized tumbler holds half a pint.

Four common sized teacups of liquid are equal to one quart.

One ounce pulverized mace, cloves or cinnamon measures three even great spoonfuls.

Bread and Yeast.

"And I will fetch a morsel of bread, and comfort ye your hearts; after that ye shall pass on."—GEN. xviii: 5.

"Not all on books their criticism waste:
The genius of a dish some justly taste,
And eat their way to fame."—*Young.*

The first requisite for *good bread* is good flour; and three other things must also be exactly right: the quality of the yeast, the fermentation of the dough, and the heat of the oven. No exact rules can be given to determine these points, but they may be easily learned by a little careful observation.

Bread rises much quicker in the daytime when the kitchen is warm, than at night when the fire is out; therefore, five or six hours in the day are equal to twelve at night.

Many housekeepers mix their bread at night, mould and put into baking-pans the first thing in the morning, thus economizing time.

DRY YEAST CAKES.

Mrs. Matilda Whitman.

Put a handful of hops in a small bag; peel and slice three large potatoes; put the hops and potatoes in a quart of water, and boil till the potatoes are soft; put into a pan a pint

of flour, one teacup of sugar and a little salt; scald the flour with the hop water and potatoes, mashing the whole till smooth; when cool, add four yeast cakes which have been thoroughly soaked; when it is rising lively, and *before* it begins to fall, stir in corn meal till stiff enough to cut into cakes for drying; if too stiff the cakes will be too hard; sprinkle your moulding board with meal and spread the cakes on it, turning them frequently till dry. In warm weather place them in the air, but not in the sun; in cold weather they will dry in a warm room near the stove.

YEAST.

Mrs. J. C. Horton, Lawrence.

A handful of hops in two quarts boiling water; mix with four or five grated potatoes, one cup sugar, one-third cup salt, one-third cup wheat flour; pour on the water strained from the hops and boil a few minutes. Let it stand two or three days before bottling.

YEAST CAKES.

Mrs. J. C. Horton, Lawrence.

Make the yeast as usual, at night, so as to have a day to begin the drying; in the morning when the yeast is light like honeycomb, knead in corn meal and roll out and cut in

thin cakes, and dry in the wind, *not* in the hot sun; turn them several times the first day, and in a few days they will be dry.

HOP YEAST.

Mrs. Col. K. Coates, Kansas City.

Take three large white potatoes, pare and grate, mix with one tablespoonful of flour, one teacup of light brown sugar, one tablespoonful of salt; have on boiling a large handful of hops in two quarts of water; boil until there are but three pints remaining; remove the bag containing the hops and pour the water on to the potato mixture, stirring all the time; then pour back into the pot and let boil a few minutes, when pour back into the pan and let remain until milk-warm; then add a pint of yeast and let stand twenty-four hours; bottle and put away in a cool place. This is the best yeast I have ever tried, but must be renewed once in two weeks in winter, and even oftener in summer.

POTATO HOP YEAST.

Mrs. H. M. Hoffman.

Boil six good sized potatoes for two quarts of yeast; mash them fine in the water in which they are boiled; pour boiling water over a good sized handful of hops; add to

the potatoes; then thicken with flour; when milk-warm add good sweet yeast to raise it; after it has risen stir in one cup of white sugar, one-half cup salt and one teaspoonful ginger; keep air-tight and in a cool place. If properly made this quantity will keep three or four weeks.

BROWN YEAST.

Mrs. E. M. Donovan, St. Joseph.

This yeast will keep several months if kept in a cool cellar. One pint flour, scald with one quart of strong hop tea; mix the flour into a paste, and after it gets cold add two tablespoonfuls of ground ginger, one teacup of white sugar, one tablespoonful salt, two tablespoonfuls yeast. This only to be used to make white yeast.

WHITE YEAST.

Mrs. E. M. Donovan, St. Joseph.

Four moderate sized potatoes pared and sliced; boil in enough water to cover them; when done mash the potatoes fine, and pour the potatoes and the water over one cup of flour; mix well, and when cool add four tablespoonfuls of the brown yeast.

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POTATO YEAST.

Mrs. S. D. McDonald, Topeka.

Five potatoes mashed with a handful of flour; pour on one quart of the water in which the potatoes were boiled; add one tablespoonful ginger, one tablespoonful salt, one teacup sugar; when cool add one cup of yeast, and let rise. Will keep two weeks. Very fine for biscuit.

POTATO YEAST.

Miss Emma Richards.

Boil six good sized potatoes, and mash while hot; add one cup of flour, one-half cup of sugar; pour on one pint of boiling water, stirring all the while, and one pint of cold water; strain, then add one-half cup of yeast; set it to rise, when light put into bottles and *cork tight* and keep in a dark, cool place. Use three-fourths of a cup of yeast to two quarts flour.

SALT RISING OR MILK YEAST.

Mrs. J. B. Ludlum.

Half a cup of new milk, one cup of boiling water, one teaspoonful salt; stir in flour enough to make a thick batter, and set it in a covered dish into warm water, and keep it at even heat till light. The batter should rise in five or six hours; then add a pint of warm

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every one who uses this Cook-Book.

water or milk and a little salt; knead well and put in a warm place to rise.

YEAST BREAD.

Mrs. A. B. Stockham.

Make a sponge by boiling one pound of potatoes in two quarts of water; stir up a pint of sifted flour as for starch, and pour the boiling water over it, adding the potatoes when well mashed; when cool, add a cup of yeast, or two ounces dried yeast soaked, and a tablespoonful of salt. Make this the day previous to baking; it will save labor to do it at the same time you boil potatoes for dinner. To make the bread, take three quarts sifted flour, and wet with the sponge, adding no more liquid or salt; knead at least half an hour, keeping the dough soft and warm; put it in the baking pans, and when it is light it is ready for the oven. Bake forty minutes. The dough must be soft and *thoroughly* kneaded. Graham bread is made in the same manner, only moist enough to stir with a stiff spoon, and does not require the kneading. The white sponge is also used for it.

YEAST BREAD.

Mrs. S. H. Coffin.

Take six good sized potatoes, pare and boil in two quarts of water until done; pour the

water on flour enough to make a stiff batter; mash the potatoes, and when cool add a little salt and a teacup of yeast; let it stand over night; then add flour to make a soft dough; let it rise; then turn out on kneading board; knead and add flour till stiff enough to mould; let it again rise; butter the pan and bake slowly for one hour, or till of a rich brown color.

POTATO YEAST BREAD.

Mrs. H. M. Hoffman.

Take one quart milk, three tablespoonfuls yeast, sift in flour and stir until it becomes a thick batter; then cover closely, and in winter set in a warm place to rise over night; in the morning knead half an hour or more, and form into loaves and set to rise; when ready bake one hour. No soda is required.

YEAST BREAD.

Mrs. Dr. Snelson, St. Joseph.

One quart of flour, two tablespoonfuls of yeast, a small tablespoonful of lard, one teaspoonful of salt; mix this up with cold water, and knead the dough well; when the dough has risen very light, knead it the second time, and make it in loaves and let it rise the second time. Bake one hour.

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HOP YEAST BREAD.

Lizzie R. Chase.

In two quarts of warm milk, stir flour enough to make a thin batter; add one large spoonful of yeast; when risen add a teaspoonful of soda; mould and let it rise again.

BUTTERMILK LIGHT BREAD.

Mrs. D. W. Houston.

Boil one quart buttermilk; when slightly cooled pour the whey over two quarts flour; when cool enough stir in one-half cup yeast, or one square of dried yeast which has been soaked two hours in tepid water; beat thoroughly and let rise over night; mix early in the morning, adding as much water as is necessary to make the desired quantity of bread. Before kneading into loaves let the whole rise until quite light, then knead thoroughly and let rise before baking.

PARKER HOUSE ROLLS.

Mrs. G. T. Anthony.

Two quarts wheat flour; make a hole in center, put in butter size of an egg, a little salt, a tablespoon white sugar; pour over this a pint of milk, previously boiled and cold, and one-half teacup yeast. When the sponge is

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light, mould for fifteen minutes. Let it rise again, and cut in long cakes; when light, flatten each cake with the rolling-pin; put a small piece butter on top, and fold each over on to itself. Put in pans to rise, and when light, bake in quick oven.

BREAKFAST ROLLS.

Mrs. C. Foster.

One pound flour, half pound butter, one egg, a little milk, one tablespoonful of yeast; rub the butter into the flour, then add yeast and milk poured into the center of the flour, stir well, set by the fire to rise; then make into a light dough, let rise again, and make up into rolls; let stand ten minutes before baking.

ROLLS.

Mrs. F. E. Hunt.

One-half pint milk, one-half cup shortening, one-half cup yeast, six cups of flour, two spoons of sugar; mix early, and set it to rise. Make out into rolls; let them rise half an hour in the pan before baking.

RUSK.

Mrs. W. C. Lobenstein.

When moulding my bread into loaves, I reserve sufficient for one loaf to make up in-

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funds at twelve per cent. interest.

to rusk. By adding one large heaping tablespoonful of half butter and half lard (that should be fresh, sweet and cold), beaten whites of two eggs, one tablespoonful sugar. Mix well, and set aside until very light; then mould into rather small rolls, let them stand half an hour, or until they look light and puffy. Wash over lightly with the beaten yolk of egg. Bake twenty-to twenty-five minutes in a quick oven.

RUSKS.

Mrs. T A. Hurd.

One pint of dough, one cup of sugar, one cup of sweet milk, two eggs; mix, and let rise; then mould, and let rise again.

RUSK.

Mrs. M. Hunt.

Two pounds flour, one pint new milk, two spoonsful yeast. Let the sponge rise overnight. Early in the morning add a little salt, two large spoons sugar, three large spoons butter, two well beaten eggs, one-half nutmeg. Add sufficient flour to make it the consistency of bread. Knead it well, and set to rise again. When risen, mould into cakes the size of an egg. Place in pans, and again set to rise. When they have well risen, beat the white of an egg with some sugar, and put on

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the tops of the rolls. Bake fifteen or twenty minutes.

RUSK.

Mrs. Grosvenor.

One pint sweet milk, two eggs, one cup of butter, one coffee-cup of sugar, nutmeg if liked, four spoons yeast; make a batter overnight; add flour in the morning to make soft biscuits; put on tins to rise; bake half an hour. For biscuit, leave out sugar and part of the butter.

RUSKS.

Mrs. E. Wilcox, Hutchinson.

One-half cup of sugar, butter the size of an egg, three cups of flour, one cup sweet milk, two teaspoons baking powder; mix with a spoon. Drop on a pan, and bake immediately in a hot oven.

BUNS.

Mrs. Tarr.

One cup butter, one cup of sugar, a half cup of yeast, half pint of milk; make it stiff with flour.

DROP ROLLS.

Mrs. Sears.

One egg, one cup milk, one of water, three cups flour. Have the roll irons hot, and drop in.

NEWPORT BREAKFAST CAKE.

Mrs. G. E. Jones.

One and a half cup sweet milk, one tablespoon sugar, one tablespoon butter, two eggs, three teaspoons yeast powder, flour to make it as stiff as cup cake; bake in a quick oven about half an hour.

BISCUITS

WITH BAKING POWDER WITHOUT SHORTENING.

Mrs. H. L. Alden, Wyandotte.

One pound or one quart of flour, a little salt, and four heaping teaspoonsful of Gillett's baking powder. Mix well in the flour; wet up with sweet milk just stiff enough to roll, but do not knead; cut with a biscuit cutter; bake fifteen minutes. They are much nicer than with shortening.

BISCUIT.

Mrs. Elvira W. Burr.

To one quart flour, one tablespoon Price's yeast powder rubbed into the flour while dry, a piece of lard the size of an English walnut, half-pint sweet milk. Dough to be made soft, and rolled thin.

STRAWBERRY SHORT CAKE.

One quart flour, three tablespoons butter, one large cup sour cream or rich loppered

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milk, one egg, one tablespoon white sugar, one teaspoon soda dissolved in hot water, one salt spoon salt; chop up shortening in the salted flour as for pastry, add eggs and soda to the milk; put all together, handling little as possible; roll lightly and quickly into two sheets, the one for upper crust fully half-inch thick, the lower less than this. Lay one sheet smoothly upon the other, and bake. While warm, not hot, separate them, lay upon the lower a thick coating, several deep, of strawberries; sprinkle powdered sugar over them, and cover with upper crust. It is best to bake the cake in round jelly cake tins or round pans a little deeper than these, as they should be sent to the table whole.

BEATEN BISCUIT.

Mrs. E. M. Donovan, St. Joseph.

Two heaping pints of flour, one heaping tablespoon of lard, one heaping teaspoon of salt, enough milk or water to make a very stiff dough; knead or beat with a common sad-iron until perfectly soft or light, which will take from twenty to twenty-five minutes; roll thin and cut with a biscuit cutter, or break off in small pieces and mould into shape. Bake in a quick oven about twenty minutes.

BEAT BISCUIT.

Mrs. W. G. Mathias.

One quart of flour, piece of lard the size of a hen's egg, teaspoon of salt, enough cold water to make a stiff dough; beat the dough, so as to cut it, with the edge part of a flat-iron, ten or fifteen minutes, until little bubbles form as you touch it; then break off pieces and form into balls as if for light rolls; shape into biscuit by pressing these balls with the rolling pin; stick with a fork and bake about fifteen minutes.

PUFFET.

M. E. Branham, Kansas City.

Two eggs, butter the size of an egg, one quart of flour, two tablespoons sugar, two and a half tablespoons baking powder, one pint sweet milk. This bread must be mixed together quickly, and baked in a hot oven. Beat eggs, sugar and butter together, then add the milk; mix well the yeast powder with flour. Have your pan well greased and hot; bake quick. This is nice for tea.

SALLY LUNN.

Virginia Mills.

One cup sour milk, one egg, one spoonful butter, one teaspoon each of soda and cream

tartar, a little salt, flour enough to make a stiff batter.

SALLY LUNN.

Mrs. H. M. Aller.

Five eggs, one teacup sugar, one teacup butter, one teacup yeast, one pint milk; make a thick batter and let rise; then put on tins and let rise again about twenty minutes; then bake.

SALLY LUNN.

Mrs. McMillan.

One pint sweet milk, one tablespoon butter, three eggs, small teaspoon soda stirred into a cup of yeast, flour enough to make a stiff sponge; put in buttered pans to rise until supper; bake twenty minutes in quick oven. When done divide top from bottom with sharp knife; butter and put together again, and send to table hot. For supper at six make up at twelve o'clock.

NICE MUFFINS.

Mrs. O. B. Gunn, Lawrence.

Two eggs, butter size of an egg, one cup milk, one tablespoon sugar, one heaping teaspoon baking powder, flour to make a stiff batter.

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EXCELLENT MUFFINS.

Mrs. C. H. Crane, Osawattomie.

One quart milk, half pint yeast, two eggs well beaten, lump of butter half the size of an egg, flour for a stiff batter; when perfectly light, bake in rings on a griddle.

MUFFINS.

Sarah E. Jacobus, Junction City.

One pint sour cream, two eggs, one teaspoon soda, salt, flour enough to make a batter that will drop from the spoon; half fill your well buttered muffin rings, and bake quickly.

MUFFINS.

Mrs. S. V. Spencer, Lawrence.

Two eggs, a lump of butter the size of an egg, one pint warm water, same of milk, one cup yeast, a little salt, flour enough to make a thick batter. If wanted for breakfast, set over night in a warm place.

MUFFINS.

Mrs. J. C. Horton, Lawrence.

Three eggs, one pint milk, small piece of butter, salt, thicken with flour to the consistency of cream.

A cook-book is good for nothing without something to cook.

SOFT WAFFLES.

Mrs. C. S. Nourse, New York.

Six eggs beaten very light, two quarts of milk, one-fourth pound butter, yeast and flour enough to mix to a soft batter.

WAFFLES.

Mrs. A. Massey.

One pint sour milk, stirred after dinner with nearly one quart of flour and four tablespoons melted butter. At tea time add a small teaspoon soda, then two eggs, beaten separately till very light.

RICE WAFFLES.

Mrs. M. T. Gray.

Teacup and a half of boiled rice; warm it with a pint of milk; mix it smooth; take it from the fire and stir in a pint of cold milk and teaspoon of salt; beat four eggs and stir them in with sufficient flour to make a thick batter.

PUFFS.

Miss C. Rice, Kalamazoo, Mich.

Six heaping tablespoons flour, one pint of milk, two eggs; bake in cups not quite half full. Put in oven when you sit down to din-

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ner and they will be ready for dessert. Serve with cream and sugar, or maple syrup.

PUFFS.

Mrs. R. B. Taylor, Wyandotte.

Beat up two eggs with a half pint of sweet milk and a saltspoon of salt; stir in sifted flour until it is a thin batter, as for fritters. Fill the dozen cups of an iron breadpan, well heated, and bake ten minutes.

SHINY CAKES.

Mrs. S. Hastings.

One quart milk, six eggs, one teaspoon salt, nine tablespoons of sifted flour. Eat with sauce. Bake in new cups. Butter the cups the first time they are used. Cups are never to be washed after the first time used, but scraped out clean.

LAPLANDS.

Mrs. W. C. Lobenstein.

Five eggs, one pint cream, one pint sifted flour; beat the whites and yelks of eggs separately; whip the cream half an hour; add yelks of eggs and flour; whip the whole until very light; stir in the whites of eggs. Bake quickly in hot gem pans well buttered. Send to table hot.

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POP OVERS.

The "Old Maid."

Four eggs, four cups of flour, four cups of milk, a small piece of butter and a little salt. Bake in cups and serve immediately, with ordinary sugar-and-butter sauce. Do not take out of cups before bringing to the table.

FRITTERS, VERY NICE.

Mrs. M. A. Da Lee, Lawrence.

Two eggs well beaten, two tablespoons melted lard, two-thirds of a cup of sweet milk, a little salt, and flour sufficient to make a stiff batter, one heaping teaspoon of baking powder, drop from spoon into hot lard; turn two or three times while cooking to prevent too much browning. To be eaten warm with maple or sugar syrup.

APPOQUINIMICK CAKES.

Mrs. J. S. Rice.

One quart flour, one egg, salt to taste, one cup of cream; work well; make into biscuit, and roll thin as paper.

BUCKWHEAT CAKES.

Mrs. H. M. Aller.

Take warm water, put in a little salt, and stir in buckwheat flour pretty stiff; add some

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good yeast, and let stand over night; in the morning add a little sweet milk to make them brown; do not bake all of the batter, but use for raising again, they will be better after a few mornings. Add a little soda in the morning, and bake quickly on a hot griddle.

FLANNEL CAKES.

To two ounces of butter add one pint of hot milk to melt it, five eggs, flour enough to make a stiff batter, one teaspoon salt, two tablespoons yeast; set to rise in a warm place about three hours; butter the griddle and pour on the batter in small cakes.

BREAD GRIDDLE CAKES.

One quart milk—boiling hot,—two cups fine bread crumbs, three eggs, one teaspoon nutmeg, one tablespoon melted butter, one saltspoon of salt, and same of soda dissolved in hot water; soak bread in the boiling milk ten minutes in a covered bowl; beat to a smooth paste; add the whipped yelks, the butter, salt, soda, and finally the whites, whipped stiff.

RICE CAKE.

Mrs. W. W. Creighton.

Take one pint of cold rice, add two eggs well beaten, one teacup sweet milk, two tea-

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spoons salt, and flour enough to make a stiff batter. Bake on griddles.

BATTER CAKES.

Mrs. J. P. Root, Wyandotte.

Beat up two eggs, add one teaspoon salt and one tablespoon sugar, one quart sour milk, and flour to form the batter; then dissolve one teaspoon soda in a little warm water and stir in, and bake immediately. Put ingredients together in above order.

CORN BREAD.

Mrs. Hunting.

Five cups of Indian meal, three cups of flour, three cups of buttermilk or sour milk, two cups of sweet milk, one-half cup of molasses, one teaspoon of soda and a little salt; steam four hours. This makes a large loaf; if you desire less, take one-half the quantity and steam two hours. To be eaten while warm.

CUSTARD CORN BREAD.

Mrs. R. W. Robinson, Lawrence.

One quart thick, sour milk, one pint corn meal, four eggs, soda sufficient to sweeten milk, little sugar and salt.

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CORN BREAD.

Mrs. A. J. Angell.

Two cups corn meal, butter size of an egg, little salt, mix with boiling water, two eggs, yelks and whites beaten separately, bake in a quick oven.

CORN BREAD.

Mrs. J. B. Dutton, St. Joseph.

One and one-half cup sour milk, one cup sweet milk, one-half cup molasses, one cup flour, two and a half cups corn meal, one half teaspoon salt, one teaspoon soda in sour milk; steam two hours, then brown in oven.

TOGUS BREAD.

Mrs. Griswold.

Three cups of sweet milk, one cup of sour;
Three cups of Indian meal, one cup of flour;
Of soda sufficient a teaspoon to fill;
The same of salt will season it well;
A cup of molasses will make it quite sweet,
And a very good dish for a Yankee to eat.

[Steam three hours.]

BANNOCKS, OR CORN BREAD.

Mrs. Boller, Junction City.

Scald one pint corn meal with one quart of boiling milk, stir in one cup flour, one tablespoon butter, four eggs, salt and a little sugar; grease your pans well and bake in two pans half an hour. For breakfast or tea.

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HOMINY CAKE.

Mrs. Boller, Junction City.

One small pint of cold hominy well boiled, one heaping tablespoonful of batter well worked into it, two tea cups of milk, one teaspoonful of salt, one pint of flour; to be baked till thoroughly done.

BREAKFAST CORN CAKE.

Fannie Woodard, Topeka.

One pint Indian meal, one cup white sugar, one pint sifted flour, two eggs, three heaping teaspoons baking powder, one half cup butter, one pint sweet milk; to be well beaten and baked in two thin cakes on tin, for twenty minutes.

Hygienic Cooking.

GRAHAM GEMS.

M. J. Houts.

To have good bread one must have good flour, cast iron gem pans, and a hot oven. Stir graham flour into soft, cold water, making a batter a trifle thicker than for griddle cakes; the exact proportion cannot be given as flour will swell more at some times than at others; stir rapidly with a spoon three or four minutes, so as to incorporate a large amount of atmosphere, dip out into iron baking molds that have been heated hot and buttered, and bake in a hot oven for twenty minutes, take them from the moulds as soon as they are done and arrange for cooling, taking care that no weight rests upon them. They may be eaten warm or cold.

GEMS FOR TEA OR BREAKFAST.

Mrs. Jeff. Williams, St. Joseph.

Take one half pint of fresh buttermilk, one egg, butter the size of an egg, a little salt and

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one half teaspoonful of soda, make a stiff batter, mix thoroughly and have your pan quite hot; put the butter in while it is on the stove, bake in a quick oven.

GRAHAM GEMS.

Mrs. P. G. Lowe.

One pint sour milk, one teaspoonful soda, one egg, one tablespoon shortening, graham flour enough to form a stiff batter, bake in gem irons.

GRAHAM MUFFINS.

Mrs. R. A. Carney.

Two and a half coffee cups graham flour, one coffee cup water, two spoons melted butter, two heaping spoons sugar, two spoons potato yeast, two eggs; beat thoroughly. This should be a stiff batter. Set to rise at night. Bake in round gem pans in a quick oven.

GRAHAM PUDDING.

Mrs. T. F. Houts.

Stir slowly into fast boiling water sufficient wheat meal to make a thin pudding; let it boil five or ten minutes and it is done. If set away from the fire a few minutes it will cleave from the kettle leaving it more easy to wash. The water must be kept boiling as

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every one who uses this Cook-Book.

the meal is sifted in, or the mush will have a raw taste, which no amount of after cooking will remove. Any of the pudding that may be left may be dissolved in the water in which the next is to be made; or a better way is to brown slices of it on a griddle.

OATMEAL MUSH.

Mrs. T. F. Houts.

Stir the oatmeal gradually into rapidly boiling water; allow it to cook fifteen minutes—thirty minutes gentle boiling improves its flavor. It can be eaten with milk, syrup, or fruit sauce. Oatmeal pudding must be made quite thin, as it swells much more than wheat.

TO COOK CRACKED WHEAT.

Mrs. A. B. Stockham.

Take a three-quart bucket, stir one pint of cracked wheat in two quarts boiling water; set in a pot of water and boil two hours; add one teaspoon of salt.

BROWN BREAD.

Mrs. I. S. Kalloch.

Two cups of corn meal, two cups of rye or graham meal, two cups of sour milk, two

cups of sweet milk, two-thirds of a cup of molasses, two small teaspoons of soda, one teaspoon salt; steam four hours closely covered, and avoid moving during the time.

GRAHAM BREAD.

Mrs. E. P. Wilson.

Two cups graham flour, one cup Indian meal, two tablespoons molasses, a little salt, one teaspoon baking powder, one small teaspoon soda, add enough milk (half sweet and half sour) to make it a little stiffer than pound cake, and bake in a quick oven.

BOSTON BROWN BREAD.

Mrs. S. Hastings.

Two pints Indian meal, one pint rye meal, one cup molasses, one tablespoon soda; mix with sour or buttermilk quite soft, so it will pour; put soda into molasses, molasses into meal. Steam five or six hours.

BOSTON BROWN BREAD.

Mrs. A. Richards, Ft. Scott.

Three cups of Indian meal, scalded over night, two-thirds cup of molasses, one teaspoon salt, one cup sour milk, one teaspoon soda, one heaping cup graham flour. Steam three hours, then bake to give a nice crust.

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BOSTON BROWN BREAD.

Mrs. M. E. Whitmore.

Two cups sour milk, one cup sweet milk, half cup molasses, two cups Indian meal, two cups shorts or graham flour, one teaspoon soda, one teaspoon salt. Steam two hours; bake half an hour in a slow oven.

Soups or Potages.

"They made a most superior mess of broth:
A thing which poesy but seldom mentions,
But the best dish e'er was cooked, since Homer's
Achilles ordered dinner for new comers."

The modern word for Soup, is Potage, and is used everywhere for bills of fare.

Lean, juicy, fresh-killed meat is best for Soup; stale meat will make it ill-flavored, and fat meat is wasteful. An economical cook will save for her Soup the liquor in which meat has been boiled, and the trimmings of undressed meat and game.

It is a good general rule to apportion a quart of water to

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a pound of meat, and the liquid extracted by boiling the bones and meat is called soup stock.

Salt should be rubbed on to meat, and the meat put into cold water. Great care should be taken to skim the scum from the Soup, just before it begins to boil.

It is desirable to prepare the soup stock the day before it is wanted, that the fat may be removed when cold; otherwise, the fat should be taken off as it rises.

Soup must never be suffered to stand in any vessel of tin, copper or iron, to cool, but should always be poured off into an earthen pan; and when wanted, should be slowly heated till boiling, and the seasoning then added.

GREEN PEA SOUP.

Mrs. Tarr.

Four pounds beef cut in pieces, half peck of green peas, one gallon water. Boil the empty pods of the peas in the water one hour before putting in the beef; strain them out, then add the beef, boil an hour, then add the shelled peas, boil twenty minutes, then add half a cup of rice flour, with salt and pepper. A little chopped parsley is an improvement.

DRIED PEA SOUP.

Mrs. A. J. Bullen.

One cup of peas, two quarts of water, boil for one or one and a half hours, or until soft;

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when very soft, rub through a cullender; replace on the stove, and add salt, pepper and half a cup of butter. Slice some bread quite thin, and cut into small squares—one or two inches is large enough. Put into the frying pan in hot lard, and fry until brown. When the soup is dished up, put the bread in and send to the table. The soup should be about the consistency of gruel.

SPLIT PEA SOUP.

Mrs. Tarr.

One gallon water, one quart split peas, which have been soaked over night, one pound salt pork cut in bits, half pound beef. Boil down to two quarts, press through a cullender, return the soup to the pot, add a head of celery, a little parsley; then put in two slices of bread, which have been fried in butter until brown.

TOMATO SOUP.

Mrs. I. S. Kalloch.

Two quarts sweet milk, two quarts water; when boiling, add one quart canned tomatoes, in which has first been dissolved one half teaspoonful soda; thicken a little with pulverized cracker, and season to taste with salt and pepper; add butter.

A cook-book is good for nothing without something to cook.

TOMATO SOUP.

Mrs. C. M. Roscoe, Osawattomie.

Take six large tomatoes, pare and slice them, drop them in one pint of boiling water, and let them boil ten minutes; then add one half teaspoon soda, one quart sweet milk, three rolled crackers, with butter, pepper and salt to the taste. Serve hot, and eat with crackers.

ONION SOUP.

Chop fine six onions, and fry in two ounces butter, stirring all the time till they are a very light brown; then add six ounces flour, or oatmeal, and three quarts water; season, and stir twenty minutes while boiling; then pour into a dish containing slices of toasted bread.

POTATO SOUP.

Peel and chop four onions, add two ounces of butter, three and a half quarts of water; let the whole boil ten minutes, then throw in four pounds sliced potatoes, pepper and salt; with a wooden spoon stir till the potatoes are done to a pulp.

SOUTHERN OKRA SOUP.

Mrs. A. R. Phillips.

Take a good sized chicken, cut up, put it into a soup pot and pour into it a gallon

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of cold water; cut up into small pieces a quarter of a peck of green okra, and put it into the soup pot, with a teaspoonful of salt. Let this simmer very slowly three hours, skimming constantly. Then scald and skin a quarter of a peck of tomatoes, cut up fine, stir this into the soup about 12 o'clock, and let it continue to simmer until 2 o'clock—time for dinner. Be careful not to use an iron spoon with the soup, as it discolors the okra. The soup must be made in a tinned or porcelained stewing-pan. A very little cayenne should be shaken in while simmering. Boiled rice is a nice addition to the soup.

NEW ORLEANS GUMBO.

Mrs. A. R. Phillips.

Take a good sized pair of chickens, and cut them up; flour well, and put them into a pan, with a good sized piece of butter, and fry a nice brown; then lay them in a soup pot, and pour on three quarts of hot water. Let simmer slowly two hours; then rub some flour and butter together for a thickening, and stir in a little red pepper and salt; strain fifty oysters, and pour the juice into the soup. Just before serving, stir into the soup two spoons of finely powdered sassafras leaves; let this simmer five minutes, and then add the

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oysters. Have ready some rice, boiled dry, to serve with the soup. Serve all hot.

OKRA GUMBO.

Cut up two chickens; cut into small bits two slices of ham and two onions; flour, and fry the whole to a light brown; then fill the frying-pan with boiling water, stir it for one minute, and turn the whole into three quarts of water (boiling). Let it boil thirty-five minutes, and remove the scum as it rises. In the mean time, soak three pints of okra in cold water for twenty minutes; cut it in thin slices, and put it in. Let the whole boil one and a half or two hours. A dozen small tomatoes added a half hour before it is done, will improve it very much. Serve with boiled rice. Never add salt until you take it up. It should be made in a porcelain kettle.

BRUNSWICK STEW.

Joint one chicken, and put it in a stew-pan, with sufficient water to cover it. Add eight or ten tomatoes, cut up, three or four ears of green corn, scraped from the cob, four or five Irish potatoes, a half-pint butter beans, salt and pepper. Put it in at an early hour, and let it stew until it becomes thick. A handful of tender green okra is an improvement. Beef is preferred by many to chicken.

Fish.

There's nothing to be got now-a-days, unless thou canst fish for't.—*Shakspeare.*

Behold! his breakfasts shine with reputation!
His dinners are the wonder of the nation!
With these he treats both commoners and quality,
Who praise, where'er they go, his hospitality.
—*Peter Pindar.*

CLAM CHOWDER.

Mrs. S. R. Jones.

Take two or three slices of salt pork, cut into small pieces and fry to a crisp; slice six or eight good sized potatoes, and as many onions; take a large iron pot and put into it a little of the pork and of the fat; then a layer of potatoes; then a layer of onions; then pepper, salt and flour; then commence at the pork again, and repeat layer upon layer until the whole is arranged; then add hot water sufficient to cover the whole, and let it cook slowly. When nearly done add half a pound of butter, one quart milk, and the

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canned clams. Cook until done, and just before serving add a few large *hard* crackers (hard-tack).

SALMON SALAD.

Mrs. I. S. Kalloch.

Nine hard boiled eggs, one small can salmon; chop whites of eggs and salmon fine; rub yelks smooth with a spoon, and mix them well with the oil from the salmon, one cup of vinegar, one teaspoon salt, one of pepper and one of mustard. Mix all well together.

BAKED FRESH FISH.

Mrs. C. H. Crane, Osawattomie.

Clean, wash well, and wipe dry; put in a pan, with salt, pepper and butter spread over it, and a little water in the pan; lay a piece of buttered paper over it. When done pour over it a cup of cream, or remove the fish and make a thickened gravy. A few drops of lemon juice, or vinegar, or other sauce, may be added to the gravy if wished.

TO BOIL FISH.

Scale your fish with care, and take the inside out; trim off the fins, gills and tail; wash well, inside and out, and wipe dry; put

a small onion inside, and tie up in a cloth; cover it with cold water; add salt and a little vinegar, and let it heat to the boiling point, and if it weighs two pounds or under, take it off at once, and if of greater weight, allow one more minute for each pound.

BROILED FISH—FRESH OR SALT.

Wash and drain the fish; sprinkle with pepper, and lay with the inside down upon the gridiron, and broil over bright coals; when a light brown turn for a moment on the other side; take up and spread with butter. Serve at once.

BOILED CODFISH—SALT.

Soak the fish in lukewarm water over night, or several hours; use plenty of water, and change once or twice. When wanted put into fresh water and set over the fire; let it come to a boil, or just simmer for thirty minutes; then take out the water, drain and serve with egg sauce, or with hard boiled eggs sliced and laid over it, with cream poured over all. Beets should be served with salt fish.

CODFISH BALLS.

Chop the cold boiled fish very fine; add

half as much more boiled potatoes as fish; mix the potatoes and fish together; moisten with milk, and make into balls the size of an egg, flatten, drop into hot butter or lard, and fry a nice brown.

CODFISH TOAST.

Shred the fish in fine pieces, and soak it in cold water until fresh; then drain it well and add to it, a tablespoon of flour, half a teacup of sweet cream, and a teacup of milk; season it well with pepper; let it scald slowly, stirring it well. When taken from the fire add, after a moment, stirring rapidly, a well beaten egg. Make a nice moist toast, well seasoned, and pour the fish over it.

TO COOK DRIED CODFISH.

Mrs. B. C. Fairchild.

Soak as large a piece as you wish, over night; in the morning cut it in small pieces, and dry with a cloth; dip the pieces in a batter of eggs and milk, or roll them in flour, and fry them in lard or butter until they are brown on both sides.

Another way is to soak a piece the same way; then boil a few minutes, till tender, then butter and put cream over, and serve hot.

SALT MACKEREL.

Mrs. Hubbard, Wyandotte.

Put to soak over night as many as needed, in plenty of water; in the morning drain them out, put into a skillet and partly cover with hot water; let them stand on top of the stove, cooking slowly (much boiling toughens), for about five minutes; pour off the water, leaving it dry; melt cream and butter together and pour over. If the fish is No. 1, it will pay for the trouble.

Oysters.

OYSTER SAUCE.

Mrs. M. T. Gray.

One pint oyster juice, a little salt, pepper, and mace; boil five minutes, then add two teaspoons flour, wet up in half teacup milk. Let all boil two minutes, then add oysters and piece of butter size of an egg. In two minutes serve. Add celery seed if desired.

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OYSTER PATTIES.

Line patty-pans with good paste, cut covers to the pans and bake them on sheets of tin; wash a quart of oysters out of the liquor, and put them into a sauce-pan; add a piece of butter the size of an egg, half a teaspoon mace, the juice of a lemon, and very little flour; give them one scald, stirring all the time; fill the patties, put on the top crust, and serve immediately. This is a nice company dish, as the crusts can be made the day before.

FRIED OYSTERS.

Pierre Blot.

Drain the oysters as well as possible for half an hour; beat one, two, or three eggs (according to the quantity of oysters), turn the oysters into the eggs, and stir gently; then take one after another, roll in bread crumbs; place each one on your left hand, in taking them from the crumbs, and with the other hand press gently on it. Put them away in a cool place for half an hour, and then dip again in egg, roll in bread crumbs, and press in hand as before. It is not indispensable to dip in egg and roll in bread crumbs a second time; but the oysters are better, and you are well repaid for the extra work. When the fat is hot enough, drop the

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oysters in, stir gently, take off with a skimmer when fried, turn into a cullender, add salt, and serve hot.

TO STEW OYSTERS.

Mrs. M. Hunt.

Have a faultlessly clean and bright stew pan, into which put the oysters and liquor as well. To two quarts allow a quarter of a pound of butter, a light teaspoonful of salt, and enough black pepper to season, but not burn the mouth. Stew gently, stirring occasionally, over a clear bright fire, for fifteen or twenty minutes. When the oysters are nearly done, add one gill of rich sweet cream, not more than twelve hours old. When they are quite done, serve up with little delay upon a chafing dish, heated by a spirit lamp. If such a dish be not handy, use a china tureen, covered tightly. Water or soda biscuit, or bread lightly toasted to freshen it, are the proper accompaniments.

STEWED OYSTERS.

Always wash and drain canned oysters; put the liquor of the oysters in a porcelain kettle, and add at least an equal quantity of water, salt to taste, mix a half cup of butter with a tablespoon of flour, and stir in when

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A cook-book is good for nothing without something to cook.

the liquid comes to a boil. Last of all, pour in the oysters, and dish as soon as they reach the boiling point. Most persons prefer a cup of cream, or milk, in addition.

TO PICKLE OYSTERS.

Put them in their own liquor, and let them heat till plump and white; skim them, then with a skimmer, dip out the oysters; add to them as much vinegar as there is liquor; to each quart of liquor put one tablespoon of mixed allspice, cloves, whole black pepper and mace; take the oysters from the flat dishes where they have been cooling, and turn the hot vinegar upon them. Bottle, if to keep. Fit for use in one day.

ESCALOPED OYSTERS.

Mrs. O. J. Badders.

One can of oysters requires one pint of grated cracker and one half pound of butter. In the bottom of an earthen dish put one layer of oysters, then sprinkle with salt and pepper, here and there adding a piece of butter; cover this with grated cracker, then add another layer same as before, and so on until the dish is full; finally add about half a pint of milk. Bake in a moderate oven three-fourths of an hour. Some prefer part or all bread crumbs in place of cracker.

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OYSTER PIE.

E. H. T.

Cover a deep plate with puff paste; put an extra layer round the edge of the plate, and bake nicely. When quite done fill the pie with oysters; season with pepper, salt and butter; dust over a little flour, and cover with a thin crust of puff paste. When the top crust is done, the oysters should be. Serve at once, as the crust soon absorbs the gravy.

OYSTER PIE.

Mrs. A. N. Schuster, St. Joseph, Mo.

Two quarts oysters with half the liquor; season with a little pepper; mace one cup, fine cracker crumbs and bits of butter; bake in pie dish lined with paste; the paste rich, the dish full, the crust baked done.

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Meats.

But man is a carnivorous production,
And must have meat, at least one meal a day;
He cannot live, like wookcocks, upon suction;
But, like the shark and tiger, must have prey.—*Byron.*

The sauce to meat, is ceremony: meeting were bare without it.—*Shakspeare.*

REMARKS.

MRS. DENMAN.

Fresh meat should be put to cook in boiling water, and the water kept boiling; when done leave the meat in the pot, closely covered, until cool. Remove the scum at the first boil, from all meats.

All salt meats should be put on in cold water. Ham should be skinned as soon as it is done. Corned beef will be more tender if allowed to cool in the water in which it is boiled.

When roasting beef do not put any water in the pan. Rub the meat with salt and pepper, and put it in a slow oven. The juice of the meat will be sufficient to baste it.

MRS. C. M. ROSCOE.

All kinds of meats can be cooked more quickly by adding to the water a little vinegar or lemon juice. The acid will make a saving of fuel and time.

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funds at twelve per cent. interest.

FANNY BECKWITH, OLATHE.

If you wish beef or chicken to be tender when boiled, keep it at scalding instead of boiling heat. It takes much longer to cook meat in this way, but it is far better.

STUFFED VEAL.

Mrs. M. Kingman, Topeka.

For six persons take four pounds of the round, cut in to the bone so as to divide the piece into two thick steaks, joined together still by the bone; have ready a rich dressing made of bread crumbs, taking about three teacupfuls, one egg, and two tablespoons butter, salt, pepper and nutmeg to taste; wet with warm water, beat up well and lay it between the sliced meat about half an inch in thickness; wrap a cord around the meat, and then cover the piece, after peppering and salting it liberally, with butter, dredging it well with flour; set it into a hot oven, and as soon as it is warmed on the outside cover it completely over the top or upper side with a piece of dough made of only water and flour kneaded up and rolled out one-fourth of an inch thick. This keeps in the juices, and prevents the meat from browning too soon. Set the pan on the grate, and watch carefully so that it does not scorch in the bottom; if inclined to do so, protect it by something from the heat, and if you must put in water

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do so only in small quantities at a time, for you want your veal baked, not boiled; roast two and a half hours. When done take off the dough shell, or cover, for which you have no further use. Spread the remainder of your dressing over the piece, and put it in the stove long enough to brown it nicely; take it out, make your gravy by stirring a tablespoon of flour into some water and boiling it for a few minutes in the pan in which the meat has been baked. If not rich enough add a small lump of butter. This dough cover is a great improvement in roasting fowls or turkeys. It keeps in the juices and makes them tender and prevents over-browning.

VEAL CUTLET.

Mrs. W. W. Creighton.

Pepper and salt the meat; beat one egg and dip cutlet into it; have ready rolled crackers, and dip cutlet in crackers, and fry slowly until brown.

ROAST MUTTON.

Mrs. Tarr.

The parts roasted are the shoulder, saddle, loin, or chine. Wash the meat well and dry it with a cloth. Put the meat on with a little water (which should always be done for roast

meats). If your fire is hot, roast twelve minutes to each pound of meat; baste with salt and water, then with the drippings; thicken the gravy with browned flour. Serve with currants.

MUTTON CHOPS.

Mrs. Tarr.

Dip each chop in beaten egg; roll in pounded cracker, and fry in hot lard. Salt and pepper.

BONED LEG OF MUTTON.

Mrs. M. Usher, Lawrence.

Have the bone taken out of a nice, fat leg of mutton. Make a rich stuffing of bread crumbs, hard boiled eggs chopped fine, butter, onions chopped fine, a little sage, a small quantity of black pepper, some pickled pork, cut up. Fill the leg with this force meat, and bake, basting often.

ROAST BEEF.

Mrs. Tarr.

The best pieces for roasting are the sirloin and rib pieces. When roasted in an oven, dash a cup of boiling water over the meat; this checks the escape of the juices. Baste frequently with salt and water and the drippings. Allow about a quarter of an hour to

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a pound if you like the beef rare, more if you prefer it done. For gravy, remove the beef to a dish, skim the drippings, add a cup of boiling water, a teaspoon of flour stirred in cold water. Pepper and salt to taste. Serve with mustard or scraped horseradish.

FRIED RABBIT.

Mrs. C. H. Cushing.

Rabbits to fry must be young or parboiled. Cut into joints. Soak for an hour in salt and water, dip in beaten egg, then in powdered cracker, and fry brown in sweet lard or butter. Serve with onion sauce; garnish with sliced lemon.

VENISON STEAK.

Cut steaks from the leg half an inch thick; broil about five minutes; season with salt, pepper and butter. Make a gravy of a half cup of red wine, half a cup of currant jelly, thicken with flour and butter; boil once, and turn over the steak. Serve hot.

POTTED BEEF.

Mrs. Geo. A. Banks, Lawrence.

Take ten pounds of the cheaper parts of beef, or the best if you like; boil until the meat comes from the bone; skim all out

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every one who uses this cook-book.

into your chopping-bowl, remove the bones and gristly pieces, chop the meat fine, and add the gravy (of which there should be a quart); season with salt, pepper, and a teaspoon of powdered mace. Pack away in bowls, or any dishes you prefer. This slices nicely, and is good cold, or fried in batter.

ENGLISH POTTED BEEF.

Alice Newby.

Take two pounds of good beef (the round), season it with one and a half ounces saltpeter and a little common salt; let it lie two or three days; then boil, seasoned to the taste with pepper, salt and mace, and a little butter. Stew it down well; then beat it in a bowl (wooden), pouring on all the liquid or gravy in which it was stewed, and put it close down in small pots or cups, and when cold run melted butter or suet over it, and keep for use. Excluded from the air, it will keep a long time, and is very convenient.

P. S.—Veal, mutton, chicken, &c., can be put up the same way.

BROILED BEEF STEAK.

Mrs. L. G. Raymond.

A tenderloin, porterhouse or flank steak; a clean, cold gridiron; never heat the grid-

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iron; a bed of live coals. Steak should be from one and a half to two inches in thickness. With a sharp knife take out the bones, leaving the form undisturbed; with a hammer pound the steak; let each blow have force enough to send the hammer through the meat; of course, not many such blows are required. The object of pounding steak is to make it tender, which is accomplished, not by making it thin, but by separating the fibers.

Put upon the platter which is to receive the steak, salt, pepper and butter.

Place the steak upon the gridiron, and the gridiron over, not on, the coals. Turn very often, never leaving one side down long enough to allow the juices to gather on the upper side. When sufficiently cooked, place upon the platter, and turn rapidly until the butter is melted, and you will have nice, rich gravy and well seasoned steak. Steak should never be salted before or while cooking, as the salt extracts the juices, and they are lost in the fire.

TO BROIL BEEF STEAK.

Mrs. E. H. Townsend.

Have ready a good bed of live coals, and a heated gridiron covered with a pan. It should be ready to turn in three minutes. Roll the steak up so as to save the juice, and drain it

off on a platter, but never squeeze the juice out. Place the opposite side of the meat as quickly as possible over the fire. Season the juice in the platter with butter, pepper and salt, and set the dish over hot water to keep warm. When the steak is broiled, add a little liquid coffee, to make more gravy, if needed. Never buy a steak that needs pounding.

A DELICIOUS BEEF STEAK.

Mrs. J. S. Rice.

Have your frying-pan very hot, wipe the steak dry, place in it, and cover closely. Turn frequently, and keep covered. When done, add to the gravy one tablespoon of hot coffee, a good sized lump of butter, salt and pepper to taste. Pour over the steak, and serve hot. Add mushrooms, if liked.

TOUGH BEEF STEAK.

Mrs. S. E. Bartlett, Wyandotte.

Set a large kettle on the stove until it is hot, but not so as to scorch. Put in the beef, turning it frequently, until it is well browned. Then pour in water, about a pint to a pound of beef, and let it simmer slowly for about half an hour. Take out the beef, season the soup with salt and pepper, catsup, onions and tomato, if liked, and thicken with a little

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browned flour. Chop the meat fine, season with butter, salt and pepper, and lay on slices of toast.

SPICED BEEF.

Mrs. G. T. Anthony.

Meat, a well marbled rib roast, ten pounds; salt, one pint; molasses, or brown sugar, one teacup; cloves, ground, one tablespoon; allspice, ground, one tablespoon; black pepper, ground, one tablespoon; saltpeter, pulverized, two tablespoons. Rub the beef with this mixture, and put it into an earthen jar, turning and rubbing it twice a day for a week. Wash off the spices, and put in a pot of boiling water to cook slowly for five hours over a low fire. When done, press under a heavy weight till cold.

CURING BEEF OR TONGUE BY RUBBING.

Mrs. R. J. Brown.

Twenty-five pounds meat, one quart salt, one-fourth ounce saltpeter, one-fourth pound brown sugar. Rub the meat every day until the mixture is used up. Seven days sufficient.

PICKLE FOR BEEF.

Mrs. S. F. Atwood.

Four quarts of salt, two pounds brown sugar, half pound saltpeter, to one hundred pounds of beef. Water to cover meat.

TO CORN BEEF.

Mrs. G. T. Anthony.

Ingredients of the pickle for one hundred pounds of meat: Water, six gallons; salt (pure), nine pounds; brown sugar, three pounds; molasses, one quart; saltpetre, three ounces; pearlash, one ounce. First add the saltpetre to the water, and when dissolved and the water boiling, dip the beef, piece by piece, into the boiling saltpetre water, holding it there for a few seconds only. When the beef thus immersed has become quite cold, pack it in the cask where it is to remain. Then add ingredients of the pickle, boil and skim, and when perfectly cold pour it upon the meat, which should be well weighted by cover or stone.

BEEF BRINE.

Mrs. Wm. Floyd, St. Joseph.

Four gallons of water, six and a half pounds salt, one and a half pounds dark brown sugar, two ounces saltpetre. To be boiled, skimmed, and poured over the beef when cold.

CORNED BEEF BRINE.

Mrs. Nelles.

One water pail of strong brine that will bear an egg, one teacup of sugar, one table-

spoon saltpeter. Strain, and pour over the beef. Keep covered. Will be ready for use in two weeks.

ROAST PORK—FRESH.

Mrs. Tarr.

Take a ham (not too fat), cut the skin in lines running from side to side; put in a pan with very little water; heat gradually till the fat begins to ooze from the meat; then have the fire hot; baste with its own gravy. When done take it up; skim the gravy, put in a cup of boiling water, thicken with browned flour, add pepper and salt and the juice of one lemon. Serve in a boat. Or make a stuffing of bread crumbs, seasoned with sage and chopped onion, wet with the juice of a lemon; pepper and salt to taste. Rub this in the cracks on top, then baste with a little butter, and brown.

[Apple sauce, mashed potatoes, and mustard should accompany roast pork.—ED.]

PRESERVING SAUSAGE MEAT.

Mrs. James Barlow, Blue Rapids.

Take fresh made sausage, make it into balls as for the table, cook it slowly, but well done; then lay it evenly in a tin can, or earthen jar, pouring all the grease that fries from the meat over it, as each layer is placed in the can.

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When done cooking, the meat should be entirely covered with lard to exclude the air.

SEASONING FOR SAUSAGE MEAT.

Mrs. J. S. Wright, Blue Rapids.

To ten pounds of meat, add four ounces of salt, two of black pepper, and one ounce of sage. Mix thoroughly.

TO PREPARE SAUSAGE MEAT.

W. Robinson, Attleboro'.

To about sixty pounds pork, use three cups fine salt, three cups pepper, four and a half of sage, two tablespoons ground allspice; chop the pork very fine; have the sage very dry and finely pulverized; mix all most thoroughly. Put into skins or long cotton bags, pressing the meat in very closely, the seam on the outside.

EXCELLENT RECIPE FOR SAUSAGE MEAT.

Mrs. L. W. Hooker, Wyandotte.

To ten pounds of meat, take three ounces of salt, one ounce of black pepper, half ounce of sage. Mix the seasoning well and sprinkle it over the meat before it is chopped.

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ROAST HAM—CURED.

Mrs. Tarr.

Soak for two days in lukewarm water, changing often; take it out; wash well; skin it; lay in a dish and sponge with a cloth dipped in a mixture of wine, vinegar, sugar and mustard. Wash every part of the ham well with this. Put it in the pan with a little hot water. Add to the mixture (or what is left of it) a cupful of boiling water; baste with this till liquor flows freely from the ham. When done, cover with cracker crumbs worked to a paste with milk, butter, one egg, and return to the stove to brown. Serve with catsup.

TO CURE HAMS.

H. Saunders.

Eight pounds coarse salt, four gallons water, four ounces saltpetre, two pounds brown sugar; boil, stirring well to dissolve the ingredients; skim, and when cold, pour over the meat, which must always be kept well covered with the pickle. Hams to remain in pickle one month, or a few days longer if very large. This recipe, if carefully prepared, never fails to make delicious hams.

CURING HAMS.

Mrs. James Barlow, Blue Rapids.

To one hundred pounds meat, add nine

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pounds of rock salt, five pounds sugar, five ounces saltpetre, three gallons water; boil and skim until all the scum is removed; when cold, pour over the hams. Let them remain in the brine six weeks before smoking.

Garnishing for Meats.

FOR VEAL, COOKED IN ANY WAY.

Slices of lemon and grated horseradish, laid around the dish, or sent to the table in small dishes with the meat, are a great improvement in the appearance.

FOR CORNED LEG OF PORK.

Parsnips and carrots; cut in the long way and laid around the dish.

FOR CORNED BEEF.

Beets and carrots.

FOR BOILED MUTTON.

A little drawn butter and capers turned over the mutton, carrots and parsley around the dish.

CURRANT JELLY.

Is a necessary appendage to all wild meats, and likewise to roast mutton.

PARSLEY, LEMON, EGGS.

Curled parsley, lemon cut in slices, eggs boiled hard, cut in various forms.

Poultry and Game.

SNIPE.

Mrs. J. S. Rice.

Draw each bird nicely, and fill with a piece of bread and butter, well seasoned with pepper and salt. Fold round each bird a thin piece of pickled pork, fastened with the bill of the bird. Place in a dripping pan, and bake it one-half hour, basting frequently. Add a little butter to the gravy if necessary, and serve hot.

BAKED PRAIRIE CHICKEN.

Stuff the chicken with a prepared dressing of bread, seasoned with butter, pepper, salt and summer savory. Bind on the outside thin slices of sweet bacon, and baste often while cooking. Remove the bacon before sending to the table.

TO COOK AN OLD FOWL.

Cut it up, wash well, and put in a pot with only a tablespoon of water. Cook over a slow fire about three hours. The moisture from the chicken will make sufficient gravy.

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BOILED FOWL.

Take a young fowl; fill the inside with oysters or stuffing, place in a jar, and plunge into a kettle of boiling water. Boil till tender. There will be gravy in the jar, from the juice of the fowl. Make this into a white sauce, with the addition of cream, or a little butter and flour. Add oysters, or serve up plain with the fowl. An addition of a little parsley to the sauce is an improvement.

ROAST TURKEY OR CHICKEN.

Dress, and wash the fowl inside and out in two or three waters. Salt and pepper the inside, and fill the body and crop with the dressing given below. Dredge the outside with pepper and salt, and thickly with flour. Put it in a slow oven, allowing fifteen minntes to the pound; baste frequently. Stew the giblets in a saucepan; when cooked, chop fine. Add the water in which they were boiled to the gravy of the roast fowl; also, add the chopped giblets. Thicken with a little flour, previously wet with water. Boil up, and serve in sauce boat. Roast chicken and turkey should be accompanied with celery and jellies.

TURKEY OR CHICKEN STUFFING.

Mrs. G. T. Anthony.

Grated bread crumbs, three teacups; beef

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suet, chopped, one teacup; parsley, chopped, two-thirds of a teacup; eggs, well beaten, two. Season to taste with pepper, salt and nutmeg. Use no water.

BAKED CHICKEN.

Mrs. M. S. Beers, Rossville.

Prepare your young chickens as for frying; cut into joints; salt, pepper and season to taste, roll in flour, lay snugly together on the bottom of a sheet-iron baking dish, and put in the oven to bake—basting occasionally with a gravy made of butter, water, and salt and pepper as for turkey; and you will have a much more palatable dish, than when you broil your face in frying the chicken over the fire.

ANOTHER WAY.

Cut open through the breast, and boil until nearly half done; then lay it in a dripping-pan, and bake. It has all the relish of one broiled, and there is no waste.

CHICKEN PIE.

Mrs. C. H. Crane, Osawattomie.

Two well grown chickens cut small; boil in water enough to cover till tender; skim while boiling. Take out the breast bone; put in a little onion, not enough to taste distinct-

ly; cut parsley very fine, or rub it dry; season well with pepper and salt; a few ounces of good fresh butter. Have liquid enough to cover chicken; then beat up two eggs, and stir in; also, some sweet cream. Line a five-quart pan with crust like soda biscuit, only a little more shortening. Cover with the same, leaving a vent.

CHICKEN POT PIE.

Mrs. G. Denman.

Cut the chicken in pieces; wash well; put in saucepan or pot half full of boiling water; add sage, pepper and salt; cook till tender. Take a quart of flour, with two and a half teaspoons baking powder mixed in well; add salt; wet with sweet milk, making it stiff enough to beat well. Drop by the spoonful into the pot, keeping it boiling till you serve. Be sure there is water enough in the pot, as the dumplings absorb a good deal, and without care they will be too dry.

CHICKEN CHEESE, OR PRESSED CHICKEN.

Mrs. Kingsbury, Wyandotte.

Boil one or two chickens in enough water to cook very tender. Take them out when done, remove all the bones, mincing the meat very fine, season with salt, pepper and butter,

and return them to the water in which they were boiled. Cook them until the liquor is nearly gone; then pour the contents into a deep dish, lay a plate over it, put on a weight, and set away in a cool place. When eaten, cut in slices. It will be as firm as cheese, and is very nice for tea.

Bread crumbs may be added to the above recipe, if desired.

PICKLED CHICKEN.

Mrs. L. G. Raymond.

Those who are fond of pickled pigs' feet, will find the following much more wholesome and quite as palatable: Take, in the fall, large, fat chickens, dress and boil whole until the meat will slip easily from the bone; place them in earthen jars, and pour over hot vinegar. When cold, they are ready for use. A nice relish for the tea table.

CHICKEN SALAD.

Mrs. D. W. Houston.

Two young chickens, either roast or boiled. Having removed all the skin and fat and disjointed the fowls, cut the meat from the bones and chop it fine. Wash and dress two large heads of celery, and cut the white part fine. Having mixed the chicken and celery togeth-

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er, set away in a cool place. The dressing should not be made until just before using the salad.

DRESSING FOR SALAD.

Mrs. D. W. Houston.

Yolks of eight eggs boiled hard. Mash them in a flat dish to a stiff paste with a wooden spoon; add one teaspoon fine salt, one of pepper, half gill mustard, wine glass and half vinegar, two wine glasses sweet oil. Stir all these together until quite smooth, pour over the salad, and stir well. Serve in deep china dish.

CHICKEN SALAD.

Mrs. M. A. Burrell.

Boil a chicken that weighs not more than a pound and a half. When very tender, take it up, cut it in small strips, and make the following sauce, and turn over it: Boil four eggs three minutes; then take them out of the shells, mash and mix them with a couple of tablespoons of olive oil or melted butter, two-thirds of a tumbler of vinegar, a teaspoon of salt, one of mixed mustard, pepper and essence of celery. If not at hand, the latter can be dispensed with.

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CHICKEN SALAD.

Mrs. Lu. J. Winton, St. Joseph, Mo.

Equal proportions of chickens and of celery; chicken either "picked" or chopped; a good seasoning of chopped pickled cucumbers, eight hard boiled eggs, the whites chopped with celery, the yolks mashed fine and mixed with a teaspoon of salt, one of cayenne pepper, three-quarters of a wine glass of made mustard, one wine glass of table oil or one of melted butter. Add an uncooked egg, well beaten, to the dressing, if you like. The salad will keep for a long time, and improves each day.

CHICKEN SALAD.

Mrs. L. B. Wheat.

The white meat of boiled or roasted chicken, three-fourths bulk of chopped celery, or white cabbage, two hard boiled eggs, one raw egg well beaten, two teaspoons white sugar, three teaspoons salad oil or melted butter, one teaspoon made mustard, one teaspoon pepper, one teaspoon salt, half teacup vinegar. Mince the meat well, remove all fat and skin, chop the celery fine, mix them, and set aside while preparing the dressing.

Rub the yolks of boiled eggs fine, adding salt, pepper and sugar; then the oil or butter, adding a few drops at a time; then add mus-

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tard. Whip the raw egg to a froth, and add this to the dressing. Pour in the vinegar, spoonful by spoonful, beating the dressing at the same time. Sprinkle a little dry salt over the meat and celery, and pour the dressing over all. Turn into a salad bowl, and ornament with white of egg cut in rings, and chopped green pickle.

Vegetables.

See dying vegetables life sustain;
See life, dissolving, vegetate again.—*Pope.*

DRIED CORN, OR SKEHEH.

Mrs. L. B. Armstrong, Wyandotte.

Cut and scrape the corn from the cob pound it in a mortar, mix it with its own juice, and bake it. It is best baked in an iron oven or skillet, but a stove will do. When it is baked, break it into crumbs, spread out, and let the sun dry it. When wanted for use, boil it as you would rice; it swells about as much. Put in a little butter and sugar, or salt if you

prefer it. The corn is sometimes grated and scraped off the cob, instead of cut and pounded. When warm and in the loaf, it is a delicious bread.

NAHANTOWEE—ANOTHER METHOD

Roast the corn on the cob, shell it off, and dry it by the sun. This needs to boil about six hours. When half done, throw in a half pint of white beans to a pint of the corn, and you will have succotash. Season to taste.

NAHAN-TOWEE-TEH

Is Nahantowee pounded. After being well boiled, it is very delicious and nutritious for the sick.

TO PUT UP GREEN CORN.

Mrs. James Barlow, Blue Rapids.

Cut corn from cob, pack in stone jar inch deep, then cover with a layer of salt; alternate these till the jar is filled. Pieces of board are then fitted, and a stone laid on to keep it down, as the corn must be kept below the surface. Tie paper over the top, to keep out the dust. When taken out for table, the corn must be dropped into boiling water, to set the milk, after which it may be soaked in as many waters as desirable.

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TO DRY CORN.

Mrs. P. D. Ridenour, Lawrence.

Take young, tender ears, cut from cob, being sure to cut grains at least twice, besides scraping the milk well from the cob. Put in pans, and place in hot oven until well scalded, but not burned; then spread on cloths or plates, and put in hot sun; and immediately before putting away in paper bags, heat well again in oven.

FRIED CORN.

Mrs. Kingsbury, Wyandotte.

Cut the corn finely from the cob, scraping it when done; put in a piece of butter half as large as an egg in the spider, and when hot, pour in the corn, and cover up closely. Cook it ten or fifteen minutes, stirring occasionally, but adding no water; the steam and butter will cook it sufficiently. Put in salt and pepper, and when done, add one cup of cream. This will taste like roast corn, and is excellent.

SWEET CORN—BAKED.

Mrs. G. E. Jones.

Cut and scrape the corn from the ears, add about one-half cup milk to one dozen ears, salt, pepper, lumps butter on top. Bake an hour. The top will be brown like beans.

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CORN PATTIES.

Mrs. H. M. Aller.

Take a coarse grater, and grate green corn. To every quart add three eggs and one pint of milk; thicken with flour to a stiff batter, and fry in lard mixed with butter and salt.

CORN OYSTERS.

Mrs. C. H. Crane, Osawattomie.

One pint grated green corn, one egg well beaten, one small teacup of flour, a half cup of butter, salt and pepper to taste. Fried in lard or butter on a griddle.

SUCCOTASH.

Mrs. J. P. Root, Wyandotte.

Eight, ten or twelve ears of sweet green corn, boiled on the ear, in a kettle containing a small piece of fresh beef; also, one quart or less of Lima or common garden beans. When done, cut the corn from the ear, mix with the beans and a small quantity of the liquid from the kettle, one cup of cream or rich milk, with plenty of butter, salt and pepper. Place on the stove, allowing it to come to a boil: then serve.

BAKED BEANS.

Mrs. S. R. Jones.

Put one quart of beans into cold water to soak over night. The next morning pour off

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the water, and put them to boil until they begin to break. Take off, and drain through a cullender, and put them into a bean pot with a half pound of salt pork, a teaspoon of molasses or more to taste, and water enough to cover them. Bake twelve hours or more, covering the pot, and adding more water as needed.

BAKED BEANS.

Mrs. James F. Legate.

One quart beans soaked overnight; parboil, change water twice while being parboiled; skim out of last water, put in baking pot two pounds pickled pork, (slash the rind); two tablespoons molasses. Bake five hours.

BAKED TOMATOES.

Mrs. Denman.

Turn boiling water over them, and let them stand till they skin easily. Then lay them in a deep dish, with alternate layers of bread crumbs. Season with salt, pepper, a little sugar, and small bits butter. Be sure to have a layer of bread crumbs on top. Bake about three-fourths of an hour.

POTATOES FRIED WHOLE—BREAKFAST DISH.

Mrs. T. L. Johnson.

Peel and lay in cold water potatoes of a

uniform size—about the size of a hen's egg are the best. Have hot in a kettle enough lard or beef dripping to cover them, wipe the potatoes dry and drop them in. They will cook in twenty minutes; should be a fine yellow brown when done, and are much better than the thin, greasy fried potatoes which grace so many breakfast tables.

Use a kettle, because it is the neatest; the hot fat cannot fly out on the stove. Use one that you can spare, and it can be used again and again without changing the fat.

POTATO PUFFS.

Mrs. C. N. Stevens.

Into two cups of cold mashed potatoes stir two tablespoons of melted butter, beating to a white cream. Add two eggs, whipped very light, and a teacup of milk or cream; season with salt and pepper. Beat all together well, pour into a deep dish, and bake in a quick oven till nicely browned.

POTATO CAKES.

Mrs. W. W. Creighton.

Take a dish of cold mashed potatoes, beat two eggs and mix with them; make them in small cakes and roll them in flour. Fry in hot butter or lard.

Use J. S. Kirk & Co.'s Superior Soaps.

ASPARAGUS.

Mrs. Arabella Hoffman.

Take the green heads of young asparagus, and cut into pieces no larger than peas; put them in boiling water, with a little salt, and boil ten or twelve minutes. Drain a minute or two on a napkin; then put into a stewpan, with an ounce of butter, a sprig of mint, a half cup of cream, a teaspoon of salt, and as much sugar; stew for ten minutes; then stir in the beaten yolks of two eggs; and in three minutes more, turn the asparagus out on a dish and serve in the sauce, with sippets of fried bread.

TO BOIL PEAS.

Peas should be well picked over, but not washed, as, in washing them, that little sweet stem that connects the pea to the pod, is lost. Put them into boiling water, and boil them thirty minutes; then drain them through a cullender, put them into a tin dish, with a little butter and salt; stir them and keep them hot while dishing the meat. When the peas are old, put a little soda in the water in which they are boiled.

STRING BEANS

Require one hour to boil. Dress the same as peas.

Use J. S. Kirk & Co.'s Standard Soaps—Savon Imperial,

SHELLED BEANS.

Shelled beans of any kind require an hour to boil. Dress with butter and salt.

SQUASHES.

Cut winter squash into pieces of convenient size, and boil, or steam, one hour, on the shell. When done scrape from the shell, and mash with a potato masher, with a little butter and salt. Summer squash must be squeezed in a a cloth instead of mashed.

STEWED MUSHROOMS.

Be sure your mushrooms are fresh; soak, and wash them clean. Put in a stew pan half a pint of water, one ounce of butter, the juice of one lemon, a little salt and pepper, then the mushrooms. Set the saucepan on a quick fire; let them boil ten minutes, stirring all the time; thicken half a cup of cream with a little flour; stir it in, and let it boil once. Send them to the table in a covered dish. They are very nice eaten with beef steak.

BOILED ONIONS.

Boil them one hour in salted water; or half an hour in water, then drain the water off, cover them with mikl, and boil until tender. When dished, put a little butter and a very little pepper on them.

White Russian and Mottled German—Best Brands known

FRIED ONIONS.

Cut in thin slices six large onions; turn over them a quart of boiling water; let them stand half an hour; drain and wipe them dry with a cloth; dredge in a little flour, pepper and salt, and have ready some hot butter or nice dripping. Fry them a nice brown.

SPINAGE.

Pick it clean, and let it lie in cold water an hour; wash it out, and boil half an hour; then put it in a cullender to drain. Drop four eggs in boiling water, dish the spinage, and take the eggs out carefully, so as not to break them; slice, and lay on top of the spinage.

CAULIFLOWER.

Boil it in water for one hour, and then add two cups of milk, and let it boil gently one hour longer. Dish in a deep dish, and turn over it drawn butter.

STEWED SALSIFY, OR OYSTER PLANT.

Scrape the roots, dropping each into cold water as soon as it is cleaned: exposure to the air blackens them. Cut in pieces half an inch long; put into a saucepan, with hot water enough to cover them, and stew until tender. Turn off all the water, and add a cup of cold

milk. Stew ten minutes after this begins to boil, put in a great lump of butter, cut into bits, and rolled in flour. Pepper and salt to taste. Boil up once, and serve.

STUFFED CABBAGE.

Mrs. C. N. Stevens.

Choose a large, firm cabbage; take off the outer leaves; lay the cabbage in boiling water for ten minutes; then in very cold water. When perfectly cold, bind a piece of muslin about it, to prevent its falling to pieces. Cut out the stalk with a thin sharp knife. Scoop out the inside of the cabbage. Chop this with a little cold pork or ham; add salt, pepper and bread crumbs. Mix all together, stuff the cabbage. Bind another piece of muslin over the top, and boil in water in which ham or beef has been boiled.

LADIES CABBAGE.

Mrs. C. N. Stevens.

Boil the cabbage for fifteen minutes, then change the water for more from the boiling teakettle. When tender, drain, and set aside till perfectly cold. Chop fine; add two well beaten eggs, one tablespoon of butter, three tablespoons of cream, salt and pepper. Stir all together, and bake until brown.

Use J. S. Kirk & Co.'s Superior Soaps.

PARSNIP STEW.

Mrs. C. H. Crane, Osawattomie.

Take as many slices of salt pork as you have people to dinë. To six slices put six good sized sliced parsnips, and eight or nine potatoes peeled and sliced. Let the pork boil fifteen or twenty minutes, then add parsnips and potatoes, and boil till tender. Add slices of bread and salt if needed.

CELERY.

Mrs. M. S. Beers, Rossville.

Wash and scrape the stalks when you have cut off the roots; cut off the green leaves and reject the greenest, toughest stalks; retain the blanched leaves that grow nearest the heart; keep in cold water until you send to the table. Serve in a celery glass, and let each guest dip in salt for himself.

FRIED TOMATOES.

Mrs. M. S. Beers, Rossville.

The following is considered by Pater Familias as one of the best breakfast dishes he can have: Slice smooth green tomatoes as for pickles, let lie a half hour in salt and water, then dip in batter made with egg, milk and rolled cracker as for oysters, and fry in butter or sweet lard. When thoroughly cooked, cover in a dish until time to serve.

Use J. S. Kirk & Co.'s Standard Soaps—Savon Imperial,

STUFFED TOMATOES.

Mrs. C. N. Stevens.

Choose large smooth tomatoes, cut a thin slice from the blossom end of each; scoop out the inside, mix that with a little green corn, grated bread, salt, pepper, butter and sugar. Stuff the empty tomatoes with this mixture, put on the cover cut from the tomatoes, place in the oven for three quarters of an hour.

BAKED TOMATOES.

Mrs. J. H. Smith, Leavenworth.

Cut the tomato in half. Place in a shallow dish, the cut side up. On a layer of tomato sprinkle a little salt, pepper and sugar; cover with rolled cracker or bread crumbs: then another layer of tomato, etc., until the dish is full. Put around some small pieces of butter, and two spoons of water. Bake at least an hour, and if the dish is large, and the fire moderate, two hours is better.

TO FRY EGG PLANT.

Mrs. H. Saunders.

Remove the rind, cut into slices half an inch thick, sprinkle with salt, put the slices one upon another, and let stand several hours—if for breakfast, overnight. Have a frying-pan, with a liberal supply of hot lard,

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roll crackers very fine, beat two eggs to a froth, dip the slice into the egg and then into the cracker crumbs; fry till soft and of a light brown color, turning very frequently and watching closely to prevent burning. The cutting and salting some hours before cooking is important.

EGG PLANT.

Mrs. J. A. Bullen.

Take a large sized egg plant, leave the stem and skin on, and boil it in a porcelain kettle until very soft—just so you can get it out with the aid of a fork or spoon; take off all the skin, and mash very fine in an earthen bowl. When cold, add a teaspoon of salt, plenty of pepper, a large iron spoon of flour, a half teacup of cream or milk, and three eggs. This forms a nice batter. Have lard hot, drop the batter in as you would fritters, and brown them nicely on each side.

Squash or mashed potatoes may be prepared in the same way.

TO BOIL HOMINY.

Take two teacups of white hominy, and put to soak in cold water over night; in the morning wash it out, put in cold water, and boil an hour and a half, stirring it very often; when done, sprinkle a little salt, uncover the saucepan, and let it stand a few minutes. A very nice breakfast dish.

For the Bath, Toilet, or Laundry,

Salads and Sauces.

To make a Salad dressing, four persons are wanted: A spendthrift, for oil; a miser, for vinegar; a counselor, for salt, and a madman to stir it up.—*Spanish Proverb.*

SIDNEY SMITH'S SALAD.

Two large potatoes, passed through kitchen sieve,
Unwonted softness to the salad give;
Of mordant mustard add a single spoon,
Distrust the condiment which bites so soon;
But deem it not, thou man of herbs, a fault,
To add a double quantity of salt;
Three times the spoon with oil of Lucca crown,
And once with vinegar, procured from town;
True flavor needs it, and your poet begs
The pounded yellow of two well-boiled eggs;
Let onion atoms lurk within the bowl,
And, scarce suspected, animate the whole;
And lastly, on the flavored compound toss
A magic teaspoon of anchovy sauce.
Then, though green turtle fail, though ven'son's tough,
And ham and turkey are not boiled enough,
Serenely full, the epicure may say,
"Fate cannot harm me, I have dined to-day!"

KANSAS SALAD.

Mrs. John C. Douglass.

Yolks of two eggs, a teacup sweet cream; sweeten as for custard; a little salt and vinegar; chop cabbage very fine.

Use J. S. Kirk & Co.'s Superior Soaps.

TO DRESS CABBAGE.

Mrs. I. E. Eaton.

Boil one cup vinegar, melt a piece of butter the size of a walnut in it; beat together one egg, one teaspoon each of mustard, sugar, salt, flour, and a half teaspoon pepper. Pour the boiling vinegar on this mixture stir it well, then put it back on the stove to boil again about one minute; then pour the whole upon the cabbage.

COLD SLAW.

Mrs. O. B. Gunn, Lawrence.

Chop the cabbage, salt and pepper to taste. Dressing: Heat three gills of vinegar; just before boiling, stir into it thoroughly one cup of cream, and two eggs well beaten together. When cold, pour it over the cabbage, and stir all together.

SALAD DRESSING.

Mrs. J. C. Douglass.

One teaspoon of salt, one teaspoon of white sugar, two teaspoons dry mustard; wet with milk or yolk of egg; drop oil drop by drop, slowly stirring till it becomes very thick; then add vinegar to your taste.

SALAD FOR LETTUCE.

Fannie Woodard, Topeka.

Mash fine the yolk of one hard boiled egg,

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and add one teaspoon of salt, three of mustard, and a very little cayenne pepper; mix well together; then add one tablespoon vinegar and two of olive oil or melted butter; mix again, and add a half teaspoon sugar, six little spring onions, and the white of the egg cut fine. Pour over fresh, crisp lettuce, and stir gently so as to not break or bruise. Eat immediately.

CHILI SAUCE.

Mrs. W. H. Ralston, and Mrs. M. E. Branham.

Eighteen large, ripe tomatoes, two onions, four peppers (one green, chopped fine), four cups vinegar, two tablespoons salt, four of sugar, two of ginger, two of cinnamon, one of cloves, one of allspice, and one nutmeg. Boil one hour. This makes three quarts.

OYSTER SAUCE.

Stew a pint of oysters in their own liquor five minutes, and add one cup of milk or cream; when this boils, strain the liquor and return to the saucepan; stir well in one teaspoon flour, previously wet with cold water; put in two tablespoons butter, cayenne and nutmeg to taste; boil one minute. Squeeze in the juice of half a lemon, and serve.

CELERY SAUCE.

Take two or three heads of celery, cut fine,

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put into a saucepan with three pints of cold water, a little salt and pepper; boil two hours. Beat into a quarter of a pound of butter a tablespoon of flour; stir it in with a half cup of cream; add the liquid and let it boil once.

SHIRLEY SAUCE.

Mrs. O. Badders.

Two dozen large ripe tomatoes, two onions, six red peppers without seeds, three cups vinegar, four tablespoons sugar, three tablespoons salt. Mix all together, and cook slowly three hours.

TOMATO SOAW.

Mrs. John Westlake.

One peck ripe tomatoes, peeled and chopped fine, four large onions, and two green peppers chopped fine, a half teacup salt, half teaspoon of black pepper, two tablespoons of ground cloves, one tablespoon allspice, one tablespoon cinnamon, three pounds brown sugar. Boil over an hour, and then add three gills cider vinegar.

TOMATO CATSUP.

Mrs. Spratley.

Take ripe tomatoes and scald them just sufficient to allow the skins to come off. Then let them stand for a day, covered with salt. Strain them thoroughly. To every two quarts

add three ounces of cloves, two ounces black pepper, two nutmegs, a very little cayenne pepper, with salt to suit the taste. Boil the liquid for half an hour and let it cool, and add one pint best vinegar.

TOMATO CATSUP.

Mrs. Wm. Shepherd.

One gallon ripe tomatoes, one tablespoon of salt, four tablespoons ground pepper, three tablespoons mustard, one teaspoon allspice, one teaspoon cloves, one teaspoon cinnamon, six red peppers. Simmer the whole slowly with a pint of vinegar for three or four hours. Strain through a sieve. Bottle and cork tight.

CUCUMBER CATSUP.

Take three dozen full grown cucumbers, eight large white onions chopped fine; add one and one half cups of fine salt; put in a sieve and drain eight hours, then add one and one half cups of black pepper, and half a cup of dark mustard seed; put in jars and cover with good vinegar.

CUCUMBER CATSUP.

Mrs. E. P. Willson.

To six large cucumbers, take six onions, peel and chop very fine, *separately;* add salt enough to season, and let them stand until the water rises on them; squeeze them dry,

mix together, add a little pepper, and vinegar enough to cover, bottle and seal.

COLD CATSUP.

Mrs. A. R. Phillips.

One half bushel green tomatoes touched with frost, wash, slice and salt. Let stand twelve hours. Twelve large onions and twelve green peppers, sliced; two ounces allspice, two ounces mustard, two ounces ginger, one ounce black pepper, one ounce cloves, one ounce mace, one ounce turmeric, all pulverized, one pound brown sugar. Layer tomatoes, onions and pepper in a porcelain or brass kettle, alternately with spice, till full. Cover with best cider vinegar; let simmer half an hour.

TOMATO CATSUP.

Mrs. L. F. Mills.

One peck tomatoes, ten green peppers, six onions, four cups vinegar, five tablespoons of sugar, four tablespoons of salt. Chop the onions and peppers together very fine, and boil all together two hours.

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Pickles.

I warrant there's vinegar and pepper in't.—*Shakspeare.*

SALT PICKLES—PLUMP.

Mrs. M. F. Pierce.

To make your salt pickles smooth and plump, put them in a porcelain kettle, not more than half full, and fill full of cold water; put it on the stove, and heat quickly, almost to boiling point. Stir frequently, and when it is too hot to put your hand in, pour off the water, and fill immediately with cold water, and heat as before. Do this nine times, and you will not have shrunken pickles. If you want them crisp, put a little alum in the last water. Spice your vinegar, if you like, and add a little sugar.

SALT CUCUMBER PICKLES.

Lucy T. Woodcock, Tonganoxie.

Put them, fresh, unwashed, into a vessel, and cover with boiling water; when cold,

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pour off and cover again with hot water. When cold, put them into a cask of brine, sufficiently strong for salt to settle on the bottom. Stir thoroughly every time fresh ones are added, and see that salt remains on the bottom. When the cask is full, cover the pickles with a cloth and slight weight. Remove the cloth occasionally, and rinse it. The pickles keep well, are easily soaked, plump and fresh.

CUCUMBER PICKLES.

Maria De Yoe, Kalamazoo.

Put half a bushel of small cucumbers in a brine for twenty-four hours; take one quart brown sugar, a half pint white mustard seed, a large handful of cinnamon, celery seed to taste, alum the size of an egg; put it into enough cider vinegar to cover the pickles, and let it boil hard; then pour over the cucumbers, having them well drained from the brine.

CUCUMBER PICKLES.

Mrs. C. N. Stevens and Mrs. C. Foster.

Two hundred small cucumbers, two pounds sugar, three tablespoons white mustard and three tablespoons black mustard, three tablespoons juniper berries, a handful green peppers, and a handful seed onions. Let the

cucumbers stand in brine over night. Put into the kettle, and scald in vinegar. Draw off that vinegar. Scald all the other ingredients in fresh vinegar, and pour over the pickles. At the last, pour in a bottle of chowchow.

CUCUMBER PICKLES.

Mrs. J. H. Smith and others.

Wash the cucumbers, wipe them dry, place them in a jar, and pour over them sufficient boiling vinegar, in which has been dissolved a small piece of alum, to cover well. Let them stand in this vinegar twenty-four hours. Then place them in the jars or bottles you wish to keep them in, packing them closely as you can; put in a few pieces of red pepper, according to taste; cover the whole with horseradish root sliced thin, and sprinkle over with mustard seed if you have it; fill with cold vinegar, and cover tight. If the vinegar is good, they will keep six months.

GREEN TOMATO PICKLES.

Mrs. H. E. Starrett and Mrs. E. Branham.

To five gallons green tomatoes, sliced thin, add one pint salt, well sprinkled through; let them stand over night; then drain off the water that has risen on them. Then take one gallon of best cider vinegar, one cup flour of

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mustard (pure), one cup brown sugar, two tablespoons of ground pepper, one tablespoon of ground ginger, one tablespoon ground cloves. Throw all these ingredients together, and bring them to a boil, stirring frequently. Then put in the tomatoes, with the addition of two quarts sliced onions, and boil till the tomatoes begin to soften. It is ready for use as soon as cold.

SLICED TOMATO PICKLE.

Mrs. P. D. Ridenour, Lawrence.

Slice one half bushel green tomatoes and six onions, and on every layer of tomatoes and onions, sprinkle a little salt; let stand over night; in the morning drain well through cullender. Take one gallon vinegar, three pints sugar, with cloves, allspice and pepper; when boiling put in tomatoes and cook from ten to fifteen minutes, they are then ready for use.

MIXED PICKLES.

Mrs. T. A. Hurd.

Three hundred small cucumbers, four large green peppers sliced fine, two large heads cauliflower, three heads white cabbage shaved fine, eight large onions or two quarts small ones, one quart or more small green beans cut in inch pieces, one quart small green

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tomatoes sliced. Put this mixture in a strong brine for twenty-four hours, drain well, and in about three hours sprinkle over it one-fourth of a pound black and the same of white mustard seed, also two small tablespoons black pepper ground; let this mixture come to a boil in enough vinegar to cover it; add a little alum, strain, and when cold add a pint of ground mustard and cover well with cider vinegar.

CHOW-CHOW.

Mrs. A. M. Jenkins, Lawrence.

Put eight quarts of green sliced tomatoes in a jar with one cup of salt, and let them remain over night; pour off the juice, chop the tomato and add one quart of chopped onions, one pound of sugar, one ounce of cloves, one ounce of pepper, one tablespoonful of ground mustard, one-fourth pound of mustard seed; cook for two hours in one gallon of vinegar.

CHOW-CHOW PICKLE.

Mrs. M. M. Denman, Lawrence.

One peck green tomatoes, two large heads cabbage, twelve onions, twelve green peppers, eight tablespoons of salt, four tablespoons of cloves, three tablespoons of black pepper, one-half pint of mustard seed, two pounds of

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brown sugar; put the tomatoes, cabbage, onions and pepper in a large wooden bowl and chop them tolerably fine; then add the salt, cloves, pepper and sugar; put the whole mixture, with vinegar enough to cover, into a vessel and boil slowly two hours.

YELLOW PICKLE.

Mrs. Levi Wilson.

To a gallon of strong vinegar add two large spoons each of ginger, pepper, cloves, spice and mace, all beaten together, two spoons each of black and white mustard, three tablespoons sliced horse radish, a half pound brown sugar; place all in a jar covered with cloth or leather; put it in the sun and shake it daily; after a few days add one ounce turmeric and some small onions; scald cabbage in salt water and lay it on a cloth for the sun to bleach, sprinkle it with salt and turn frequently until dry and bleached, which will take three or four days; then wash and dry and place in the prepared vinegar. Young cherries, grapes, apricots, plums, button tomatoes and cauliflower may be used.

TO PICKLE FRUIT.

M. Morrow, Lawrence, and Mrs. E. P. Wilson.

To seven pounds fruit, take three pounds sugar, one pint vinegar, one-half ounce cloves,

one-half ounce cinnamon. Boil all but the fruit two mornings in succession, and pour over the fruit. The third morning boil all together fifteen minutes.

PICKLED PEACHES.

Mrs. R. A. Carney, Mrs. Hurd, and others.

To seven pounds of fruit, take four pounds sugar, one quart vinegar, one ounce cloves, one ounce cinnamon, one ounce allspice; put the spice in a bag, and boil it in the syrup three mornings in succession, and pour over the fruit; the fourth morning scald the fruit with the syrup, and it is ready for use. Seal up.

PICKLES.

Lydia E. Williams.

Take peaches of full growth, ripe but not soft, wipe them with a flannel cloth, or pare them. Stick three or four cloves into each peach, lay them in a stone jar. Put half a pound of sugar to a quart of good vinegar, add cinnamon and other spices to the taste. Let the vinegar come to a boil, skim and pour it on the peaches; let them stand two weeks, then pour off the vinegar, and boil it, and pour it on again and they are fit for use.

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GRAPE CATSUP.

Mrs. G. T. A.

Grapes, boiled and cullendered, five pounds; sugar, two and a half pounds; vinegar, one pint; cinnamon, cloves, allspice and pepper *each* one tablespoon; salt, one half tablespoon. Boil until it attains proper thickness.

SPICED GRAPES.

Mrs. H. M. Aller.

Two pounds brown sugar to one quart vinegar; pick grapes from stems, and put in enough for vinegar to cover; add one ounce cloves, one half fine and one half whole; put in a cloth one ounce of ground allspice, one ounce ground cinnamon; cook one half hour. Grapes half ripe will do.

GRAPE PICKLES.

Mrs. Shepherd.

Eight quarts of grapes, seven pounds of brown sugar, one pint very sharp vinegar, two tablespoons ground cloves and allspice; remove the skin from the grapes; boil the pulps tender and strain; boil the skins in vinegar with the spice. When cooked two hours add pulp and sugar; let it boil slowly like jelly; put into bowls and glasses.

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RIPE GOOSEBERRY CATSUP.

M. M. Denman, Lawrence.

For two quarts of gooseberries, take one pint of vinegar, three-fourths of a pound of brown sugar, spices to the taste, and cook one hour.

GOOSEBERRY CATSUP.

Mrs. T. A. Hurd.

Eight pounds of fruit, four pounds of brown sugar, one pint of vinegar, one-half ounce of cinnamon, the same of cloves.

GOOSEBERRY CATSUP.

Mrs. H. Bancroft, Emporia.

Eight quarts berries, nine pounds sugar, one pint vinegar, one tablespoon each of cinnamon, cloves and allspice; boil all together half an hour. Seal up in glass jars.

CURRANT CATSUP.

Mrs. M. Rock, St. Joseph, Mo.

Take two quarts of ripe red currants, stem and put them in a stew-pan with half a pint of boiling water; let them boil ten minutes, strain through a cullender; then add half a pint of best vinegar, one pound of brown sugar, one tablespoon each of mace, ground

cloves and cinnamon, one teaspoon of spice; boil quickly for half an hour. Bottle and seal for use. This is delicious, and improves with age.

SPICED CURRANTS.

Mrs. Annie K. Townsend, St. Joseph, Mo.

To eight quarts of ripe fruit, add four pounds of sugar, one pint of the best vinegar, and ground spice to your taste; boil one hour. Put into jars and cover as other preserves. They should not be used under three months.

RIPE TOMATO SWEET PICKLE.

Mrs. A. M. Jenkins, Lawrence, and Mrs. A. Lake.

Nine pounds of tomatoes, skinned, three pounds of sugar, two ounces of cloves, two ounces of cinnamon. To be cooked in three pints of vinegar.

CHERRY PICKLES.

Mrs. D. Taylor.

One pint of vinegar, one pint of sugar, with cinnamon, cloves and mace; boil the vinegar, sugar and spices, and pour over the cherries hot; draw off and boil the syrup twelve successive mornings. Be sure and have sufficient syrup to cover the cherries.

For the Bath, Toilet or Laundry.

CUCUMBER SWEET PICKLE.

Mrs. H. M. Simpson, Lawrence.

Take ripe cucumbers, pare and seed, cut in strips; soak them in vinegar twenty-four hours. Drain and boil until clear in a syrup of equal parts vinegar and sugar, with spices to your taste.

SWEET SPICED MELONS.

Mrs. D. C. Hawthorne.

Pare one-half dozen cantaloupes that are not ripe enough to be mellow; slice them not too thin, and lay in a stone jar. Then take two quarts of vinegar, and three pounds of sugar, and boil and strain, and pour over them, and press down with a weight. It will not cover at first, but the next day pour off the juice, and boil and strain, and so continue four or five times. Then set all over the fire, and put in sticks of cinnamon, whole cloves and mace, and boil until tender, and it is finished. Will keep until late in the spring, and need not be sealed air-tight.

MOCK OLIVES.

Mrs. S. E. Bartlett, Wyandotte.

Soak full grown green grapes forty-eight hours in salt and water, then scald with good strong vinegar.

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Economy Dishes.

The keen spirit
Seizes the prompt occasion,—makes the thoughts
Start into instant action, and at once
Plans and performs, resolves and executes.
—*Hannah Moore.*

Half a loaf is better than no bread.—*Proverb.*

PORK RELISH.

Mrs. Legar.

Take the long strip of pork commonly used for sausages, sprinkle well with black pepper, cinnamon and cloves; roll it closely, put in skewers and tie in a cloth; put it in a pot of cold water and boil until so tender that a straw will pass through easily; drop hot into a jar of vinegar; slice through the roll and eat cold.

HAM TOAST.

Mary McDonald.

Chop some lean ham fine, put it in a pan with a little pepper, a lump of butter and two eggs beaten. When well warmed, spread on hot toast well buttered, and serve.

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HOTCH-POTCH.

Mrs. E. Hensley.

Take any cold meat, chop or slice fine, season with salt and pepper, or sage if liked; add to this half as much stale bread, or potatoes that have been boiled; stir the whole together, and inclose it in a crust as for a chicken pie, and put up the same way. Bake half an hour.

ESCALOPED VEAL.

Mrs. L. J. Winton, St. Joseph, Mo.

Three pounds of lean, raw veal, chopped fine; one-fourth pound fat, salt pork, chopped fine; three beaten eggs; two small onions, chopped fine; one dozen crackers, rolled fine, or same amount of bread crumbs; a little celery if desired; season highly; mix well; pack hard; bake thoroughly. Slice and eat cold.

VEAL OMELET.

Louise Pringle.

Two and a half pounds raw veal and one-fourth pound salt pork chopped fine, one tablespoon butter, three eggs, three soda crackers grated, salt and pepper to taste; mix well, and press together in an oblong cake; bake two hours; as it bakes dip the egg and gravy over the top. When cold put on the

table whole, and slice like head cheese. A delicious dish for tea.

OYSTER CORN CAKES.

Mrs. S. F. Atwood.

One quart green corn grated, two cups of sweet milk, one cup flour, two eggs; season the corn with salt and a small quantity of pepper. Fry on a griddle.

CHEESE OMELET.

Mrs. E. H. Townsend.

Butter a quart pudding dish and cover the bottom with thin slices of cheese; cover the cheese with slices of buttered bread, sprinkled with cayenne pepper, prepared mustard and a trifle of salt; fill the dish with alternate layers of cheese and bread; beat with an egg sufficient milk to cover the omelet. Bake half an hour.

MACARONI CHEESE.

Mrs. A. R. Phillips.

Wash six ounces macaroni, put in plenty boiling water and salt; let boil half an hour; grate one-fourth pound cheese; place in alternate layers in a dish, letting cheese come on top; fill the dish with milk and a little butter; place in a hot oven, and bake half an hour. Put pieces of butter and a sprinkling of mustard, salt and pepper between layers if desired.

MACARONI.

Mrs. Catlin.

Boil four or five ounces of macaroni in water till tender, about twenty minutes; mix a dessertspoon of flour with a tablespoon of butter; add slowly half a teacup of cream, half a teaspoon of mustard, the same of salt and pepper, and half the quantity of cayenne, and four ounces of rich cheese grated. Stir all together, and boil ten minutes; drain all the water from the macaroni, and pour this dressing over it; boil five minutes and serve, or bake till a nice brown, and serve hot, in either case.

GERMAN FRITTERS.

Mrs. M. Hunt.

Cut slices of bread half an inch thick, remove the crust and soak in milk; beat up two eggs, pour over the bread and fry in butter; strew powdered sugar over the fritters.

OMELET.

Mrs. A. Lake.

Beat six eggs very light, the whites to a stiff froth that will stand alone, the yolks to a smooth lather; add to the yolks a small cupful of milk, pepper and salt; lastly stir in the whites; cook in hot butter not longer than ten minutes; do not stir, but slip a broad

Use J. S. Kirk & Co.'s Superior Soaps.

bladed knife under the omelet to guard against burning at the bottom; when done lay a hot dish bottom upward on the top of the pan, and upset the latter to bring the browned side of the omelet uppermost; eat soon, or it will fall.

OMELET.

Mrs. E. B. Strickland, Grasshopper.

Beat the yolks and whites separately of six eggs, as for sponge cake, and with the yolks one tablespoon of flour, three of cream and a little salt, then stir in the whites; bake fifteen minutes in quick oven.

FRENCH OMELET.

Mrs. H. H. Chamberlain, Emporia.

Six eggs, four tablespoons of butter, with one tablespoon of flour, one teacup of sweet milk; beat yolks and whites of eggs separately, melt butter in milk, stir in whites last thing, add pepper and salt; bake in a round dish.

OMELET PUFF.

Mrs. E. R. Douglass.

Beat yolks six eggs very light; mix them in a small cup of milk with a little salt; beat together tablespoon sweet butter with same

Use J. S. Kirk & Co.'s Standard Soaps—Savon Imperial,

quantity of flour until smooth; add the mixture to the flour and beat the whole together; pour into buttered omelet, or small frying pan; when it appears to thicken, pour over it the whites beaten stiff; dust over a very little salt, and when the whole is stiff remove carefully to the dish without breaking.

POTATO PUFFS.

Mrs. E. D. Brown, Kansas City.

Take cold roast beef or mutton, clear of gristle, and chop fine; season with pepper and salt and chopped pickles; boil and mash some potatoes, make into a paste with one or two eggs, roll out in flour, cut it with a saucer; put some seasoned meat on one half and fold over; fry a light brown.

A SOUTHERN BREAKFAST DISH.

Mrs. A. R. Phillips.

Take any pieces of cold ham, chop fine, and mix with any quantity of cold rice; season highly with cayenne pepper; put it into a frying pan with a good sized piece of butter and fry a light brown.

LIVER SALAD.

Mrs. I. Young.

Boil liver and pieces of beef till tender; chop fine with onion and hard boiled eggs;

White Russian and Mottled German—Best Brands known

season with pepper, salt and sage; mix with the gravy it was boiled in till soft enough, then put in a deep dish to mould; when ready to eat, turn it out and garnish with sliced, hard boiled eggs. Very nice for tea.

FRENCH TOAST.

Mrs. T. L. Johnson.

Beat one egg with one tablespoon of sugar; stir into one pint of milk; into this dip slices or nice scraps of bread from which the crust has been trimmed; roll each piece in bread or cracker crumbs, fry in hot lard to a nice brown, sprinkle with powdered sugar and serve hot. A nice dish for breakfast or supper in cold weather.

STUFFED CUCUMBERS.

Mrs. E. H. Townsend.

Select large and well shaped cucumbers, cut in halves lengthwise and take out seeds and pulp with a teaspoon; have ready some hot butter, in which fry to a light brown two or three chopped onions; when browned add the pulp and seeds, from which the water has been pressed; fry about two minutes and add a piece of soaked bread; mix all together and season with salt, pepper and grated nutmeg; stuff the cucumber shells and sprinkle lightly over the top some fine bread crumbs and

Use J. S. Kirk & Co.'s Superior Soaps.

add a piece of butter; place in a bake pan with a little water, or gravy from roast beef; bake for twenty or thirty minutes.

Cakes.

SUGGESTIONS.

In making Cake, it is important to have sweet butter, fresh eggs and good flour. In putting the ingredients together, the butter should never be allowed to oil, but should be softened by putting in a moderately warm place before the making of the cake is begun. Put the softened butter, with the sugar, in an earthen dish, and beat to a cream; add the yolks of the eggs, then the milk, and lastly, the beaten whites and flour. Fruit should be put in with the flour.

The oven should be rather hot for small cakes, and moderate for larger. Most kinds of Loaf Cake may be taken from the tins in about fifteen minutes after they come from the oven, but should not be turned over on the top to cool.

ICING FOR CAKE.

Break your eggs in a shallow dish, and allow for each egg about sixteen tablespoons

of the finest white sugar. Sprinkle part of the sugar over the eggs, and beat them for about half an hour, stirring in gradually the rest of the sugar. [If flavored with lemon juice allow more sugar]. Lemon juice or acids will whiten the icing. It may be shaded pink with strawberry juice currant jelly or cranberry syrup; to color yellow, put the rind and juice of a lemon in a thick piece of muslin, and squeeze hard into the frosting.

Dredge your Cake with flour immediately after baking, to absorb the grease, and wipe it carefully off before frosting. Put the icing on in large spoonsful, spreading with a knife dipped occasionally in cold water. Place the Cake in a moderate oven, or in the sun, to harden the frosting. In Summer, cover the Cake with a sieve while drying.

ICING FOR CAKE.

Mrs. H. W. Baker, Lawrence.

To the whites of three eggs add a cup of sugar; beat the eggs fifteen minutes.

ICING FOR CAKE.

Mrs. G. D. Farr.

One pound of fine sugar, whites of three eggs, one teaspoon corn starch, one teaspoon vinegar. Flour the top of the Cake as soon as taken from the oven. Dip a knife in warm water when putting on the icing.

The excellence of the above recipes can only be realized by

BOILED FROSTING.

One pint of granulated sugar, moisten with water sufficient to dissolve it when heated; let it boil until it threads from the spoon, stirring often. While the sugar is boiling, beat the whites of two eggs until they are firm; then, when thoroughly beaten, place in a deep dish, and pour the boiling sugar over them, beating all together rapidly until of the right consistency to spread over the cake. Flavor with lemon. This is sufficient for two loaves.

FRUIT CAKE.

One pound butter, one pound sugar, one pound flour, one teaspoon soda, twelve eggs, one gill warm water, one gill rose water, three pounds currants, four pounds raisins, one and a half pounds figs, one pound citron, two pounds blanched almonds, one orange chopped fine, one tablespoon each of cloves, mace and nutmeg.

CHEAP FRUIT CAKE.

Mrs. Dr. Grafton, Wyandotte.

To one quart of sifted flour, add a teacup of sugar, half a cup of butter, one cup of washed dried currants, two heaping teaspoons of baking powder, and spice to taste; rub all thoroughly together into the flour; then stir in cold water sufficient to make a stiff batter,

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Using Richards' Queen; it makes Biscuit delicate and light

pour into a pan and bake one hour, the first half hour quickly, then quite slowly. For cheapness and being quickly made, no recipe excels the above; and it is very good.

COMBINATION CAKE.

Mrs. C. B. Brace.

DELICATE CAKE.

Whites of five eggs, two cups of sugar, three cups of butter, two and a half cups of flour, one cup of sweet milk, two teaspoons of baking powder; flavor with vanilla.

FRUIT CAKE.

To two tablespoons of the above mixture, add half a cup of raisins and a few currants, half a cup of flour, half a cup of molasses. Bake the white mixture in two layers, the dark in one, which put in the center, with jelly spread between.

MARBLE CAKE.

Mrs. Wm. Crosby, Grasshopper Falls.

Whites of seven eggs, two cups white sugar, one cup butter, three cups flour, half cup sweet milk, one teaspoon soda, two of cream tartar. This is for the light portion. For the dark portion, take one cup butter, one cup molasses, two cups brown sugar, one cup sour cream, yolks of seven eggs, one teaspoon

soda; cinnamon, allspice, cloves, nutmeg each one tablespoon, four cups flour. Beat the butter and sugar together; then add the eggs, milk and flour, and just before putting in the oven add the soda, dissolved in hot water.

MARBLE CAKE.

Mrs. F.

WHITE PART.—One and a half cups of white sugar, one-half cup of milk, one-half cup of butter, two and a half cups of flour, whites of five eggs, one large teaspoon of yeast powder; flavor with lemon.

BROWN PART.—One-half cup of butter, one half cup of sugar, one-half cup of milk, one cup of molasses, two and a half cups of flour, yolks of five eggs, one teaspoon of yeast powder, two tablespoons of cinnamon, one tablespoon of cloves.

MARBLE CAKE.

Mrs. J. F. Legate.

LIGHT.—White sugar one-half cup, butter one-half cup, sweet milk one-half cup, baking powder one heaping teaspoon, four eggs, whites, three cups of flour.

DARK.—Brown sugar one cup, molasses, one-half cup, butter one-half cup, sweet milk one-half cup, one heaping teaspoon baking powder, three cups of flour,

Richards' Queen Baking Powder; it makes light Biscuit.

yolks of four eggs, cloves, allspice, cinnamon and nutmegs, ground, one teaspoon of each.

MARBLE CAKE.

Mrs. Nancy M. Larimer.

WHITE PART.—Two cups sugar, one cup butter, one-half cup of sour milk, whites of four eggs, two teaspoons cream of tartar, one teaspoon soda, two cups flour.

DARK PART.—One cup brown sugar, one-half cup molasses, one cup butter, one-fourth cup sour milk, one-half nutmeg, one teaspoon cinnamon, one-half teaspoon allspice, one-half teaspoon cloves, one-fourth teaspoon pepper, one-half teaspoon soda, the yolks of four eggs.

HICKORY-NUT CAKE.

Mrs. T. L. Johnson.

Two cups of powdered sugar, one-half cup of butter, three and a half cups of flour, two-thirds cup of milk, whites of eight eggs, three teaspoons baking powder, one pint hickory-nut meats. Keeping two or three weeks improves it.

SHODDY CAKE.

Miss C. Rice, Kalamazoo.

Three cups molasses, or two of molasses and one cup of sugar, one-half cup butter, two

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You can only realize the excellence of the above receipts by

eggs, one cup raisins, two cups dried apples, two teaspoons soda, two teaspoons cream tartar, cloves, cinnamon and nutmeg. Soak the apples over night in a little water. In the morning add one cup of molasses, let it simmer a little; chop apples small, they cannot be told from citron; make as stiff as pound cake.

FARMER'S FRUIT CAKE.

Sarah T. Barnes and Mrs. Stout.

Two cups dried apples, soaked over night in cold water. Then chop the size of raisins. Put them in two cups of molasses and simmer slowly two hours; two eggs, one cup butter added while warm, a teaspoon each of cloves, cinnamon and nutmeg, three and a half cups of flour, one teaspoon soda.

LEMON CAKE.

Mrs. T. A. Cutts.

Take one cup of butter and three of white sugar, rub these to a cream and stir into them the yolks of five eggs, well beaten; dissolve a teaspoon of soda in a cup of milk and add the milk, also the juice of one lemon with the grated peel and the whites of the eggs beaten to a froth, sifting in lightly two teacups of flour; bake in shallow pans quickly, and cut in squares.

Using Richards' Queen Baking Powder and Ext. of Fruit.

LEMON CAKE.

Mrs. Sidney Smith.

Four tumblers flour, three-fourths tumbler butter, two and a half of white powdered sugar, one of milk, three eggs, one lemon, half teaspoon soda; put the juice in the last thing before baking.

COFFEE CAKE.

Mrs. M. Morrow and others.

One cup sugar, one cup molasses, not quite a cupful of butter, one cup coffee, one cup raisins, one tablespoon ground cloves, one of cinnamon, one teaspoon soda; mix the butter and sugar together, add the molasses, coffee and spice; three cups flour, then the soda well stirred in; lastly the raisins, with a little flour to prevent their sinking to the bottom of the pan; the raisins should be stoned; the coffee is prepared as for drinking; bake slowly at first.

SILVER CAKE.

Mrs. Bittman.

Whites of one dozen eggs, five cups flour, white sugar and butter, of each one cup, cream or sweet milk one cup, cream of tartar one teaspoon, soda half teaspoon; beat and mix as gold cake; bake in a deep pan.

No Biscuit so delicate as that made with Richards' Queen.

SILVER CAKE.

Lizzie McFarlane.

Whites of eight eggs, two cups sugar, half cup butter, three-fourths cup sweet miik, three cups flour, two teaspoons of baking powder.

SILVER CAKE.

Mrs. Sleeper.

Take the whites of four eggs and beat to a froth, one and one-half cups of powdered sugar, one-half cup of butter, one-half cup of sweet milk, three cups of flour, two teaspoons of yeast powder.

SILVER CAKE.

Mrs. George March, Lawrence.

Whites of nine eggs well beaten, two cups of sugar, two-thirds cup butter, two-thirds cup sweet milk, four cups of flour, half teaspoon of cream of tartar, one teaspoon of soda, half teaspoon of lemon extract; mix well and bake in an oven not too hot, to prevent the cake from rising before a crust is formed on the top.

GOLD CAKE.

Mrs. Wm. Crosby, Grasshopper.

One cup butter, one of milk, two of sugar, three of flour, yolks of five eggs, two teaspoons cream of tartar, one of soda, nutmeg or vanilla.

We advise the use of Richards' Queen for making biscuit

GOLD CAKE.

Mrs. G. E. Jones.

One cup sugar, three-fourths cup butter, two cups flour, half-cup sweet milk, one and one-half teaspoons yeast powder, yolks of eight eggs.

DELICATE CAKE.

Mrs. E. B. Strickland, Grasshopper.

One cup white sugar, half cup of butter, two cups flour, half cup sweet milk, whites of four eggs, one teaspoon cream of tartar, half teaspoon soda.

KATIE, OR DELICATE CAKE.

Mrs. Mills.

Whites of sixteen eggs whipped to a froth, one pound sugar, six ounces butter, twelve ounces flour, with yeast powder; with or without spices.

DELICATE CAKE.

Mrs. H. Tisdale.

Whites of six eggs, one and one-half cups of sugar, two-thirds cup of butter, (butter and sugar rubbed together to a cream), two-thirds cup of sweet milk, one teaspoon cream tartar, half teaspoon soda, two and one-half cups of flour, one pound of raisins stoned and chopped and laid in the middle of the cake.

We advise the use of Richards' Queen Baking Powder,

DELICATE CAKE.

Mrs. P. D. Ridenour, Lawrence.

One cup sugar, half cup butter, half cup sweet milk, one and a half cups flour, half cup corn starch stirred in the milk, whites of four eggs, one large teaspoon cream tartar, half of a small teaspoon soda.

WHITE CAKE.

Mrs. James Allen.

Whites of six eggs, four cups of flour, two cups of sugar, one cup of butter, one cup of sweet milk, two teaspoons of yeast powder; flavor to taste.

WHITE CAKE.

Mrs. Chapin.

Two cups of sugar, half cup of butter, two-thirds of a cup of milk, one cup of corn starch, one and two-thirds cups of flour, whites of seven eggs, two whites extra for icing, one teaspoon yeast powder.

WHITE CAKE—SUPERIOR.

Mrs. T. Fenlon.

Whites of sixteen eggs, one pound flour, one pound sugar, three-fourths of a pound of butter, one teaspoon soda, one and a half teaspoons cream tartar, one cup sour cream or milk; beat the eggs to a stiff froth, and add

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When in haste you wish to make light and white bread.

the sugar; beat both together for at least twenty minutes; cream the butter, to which add the flour, and beat very light; put the cream tartar in the dry flour and the soda in the milk; use lemon or almond extract as preferred.

CORN STARCH CAKE.

Mrs. L. T. S.

One and a half cups of pulverized sugar, half cup butter, half cup corn starch, half cup sweet milk, half teaspoon cream tartar, one-fourth teaspoon soda, whites of four eggs, one cup flour.

CORN STARCH CAKE.

Mrs. H. H. Williams, Osawattomie.

Whites of ten eggs, two cups sugar, two cups flour, one cup corn starch, one cup sweet cream, half cup butter, one teaspoon cream tartar, half teaspoon soda; flavor with lemon or vanilla. If you have not cream, use milk and one cup of butter.

COCOANUT CAKE.

Mrs. S. F. Mather, Wyandotte.

One-half cup of sugar, one-half cup of butter, one cup of sweet milk, one teaspoon of cream tartar, one-half teaspoon of soda, (or two teaspoons baking powder, four eggs,

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We wish to impress upon all the necessity of using

the whites and yolks beaten separately, one grated cocoanut, (the white part.) Stir three tablespoons of the grated cocoanut into the mixture, and bake in small tin pie plates, as for jelly cake. Frost each cake as it comes out of the oven, and sprinkle on some of the cocoanut, and lay the cakes one upon the other, till all are used, sprinkling the top one, and the sides freely with the cocoanut. This recipe will make a stack of ten or twelve cakes—is nice, and looks beautifully, having the appearance of snow-flakes all over it.

COCOANUT CAKE.

Nannie Swallow, Grasshopper.

One cup butter, two cups sugar, one cup milk, whites of eight eggs, flour, three teaspoons baking powder.

FROSTING.—Whites of four eggs, beat and mix with powdered sugar until of the consistency of frosting. Add grated cocoanut, layer like jelly cake. Frost and sprinkle with cocoanut.

COCOANUT CAKE.

One cup butter, two cups white sugar, three cups flour, one cup sweet milk, two teaspoons of yeast powder, four eggs, flavor to taste. Bake as jelly cake, with icing and grated cocoanut between.

CREAM CAKES.

Mrs. Wm. H. White, Junction City.

Boil one-half pint water; while boiling stir in two-thirds cup of butter, and one and a half cups flour, mixed together. When cold, add five eggs, beaten with one-half teaspoon of soda. Drop on buttered tins and bake.

INSIDE.—Boil one pint milk; when boiling, stir in two eggs, beaten with a cup of sugar, and one cup of flour. After taking from the fire, add a small piece of butter and one teaspoon of vanilla. Raise the top of the cakes, when baked, and put in the cream.

CREAM CAKE.

One cup sugar, four eggs, two cups flour, one teaspoon baking powder, one teaspoon lemon or vanilla, two-thirds cup of boiling water. Water should be added last, and after it is thoroughly stirred in the cake should be placed in the oven as quickly as possible.

CREAM.—One pint sweet milk, three tablespoons sugar, one tablespoon corn starch, one teaspoon lemon or vanilla.

CREAM CAKES.

Mrs. H. M. Simpson, Lawrence.

One pint water, one-half pound butter, three-fourths pound flour, ten eggs; boil the

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The excellence of the above receipts can only be realized by

water and butter together, stir in the flour while boiling. Take it from the fire to cool. Then add the eggs by breaking them into the mixture one at a time. Stir them in very thoroughly, be sure not to beat them. Add a teaspoon soda dissolved in the same quantity of water. Drop this in your pan, forming it with your spoon about the size of cream cakes. This will bake in fifteen minutes. The oven should be very hot. Lift the cover, and fill with the following mixture: one cup flour, two cups sugar, four eggs, one pint milk, boil the milk, beat eggs, sugar, and flour together, and stir in the milk while boiling, until it thickens. Flavor with lemon. This will make thirty-four cakes.

CHOCOLATE CAKE.

Mrs. N. Worden, St. Joseph. Missouri.

One coffee cup of butter, two cups sugar, one cup sweet milk, three and a half cups of flour, the yolks of five eggs and whites of three, two teaspoons yeast powder, mixed thoroughly in flour. Bake in two chocolate tins, and ice while hot, with the whites of two eggs, one and a half cups powdered sugar, and six tablespoons grated chocolate. Dissolve the chocolate in the whites of the eggs, after they are beaten; then stir in the sugar.

Using Richards' Queen; it makes biscuit delicate and light.

CHOCOLATE CAKE.

Mrs. M. C. Kincaid.

One cup butter, two cups sugar, four cups flour, one cup milk, five eggs,—taking three of the whites for the icing—two heaping teaspoons yeast powder.

ICING FOR SAME.

Three tablespoons grated chocolate, one and a half cups sugar, whites of three eggs, one teaspoon vanilla.

CHOCOLATE CAKE.

Mrs. C. B. Brace.

Two cups sugar, a half cup butter, one cup milk, three eggs, three cups flour, three teaspoons baking powder; mix thoroughly in the flour. Bake in a quick oven, in four round tins, using two layers for each cake.

CUSTARD.

One pint milk, one cup sugar, one egg, three tablespoons corn starch; flavor highly with vanilla. Let the custard cook in boiling water until quite thick, and allow it to cool, but not get cold. Spread it between the cakes as you take them from the oven.

CHOCOLATE.

One cup Baker's chocolate, one cup sugar, one cup cold water. Let the mixture stew to a wax-like consistency, stirring almost con-

stantly while on the stove. Allow this also to cool, and spread it over the top and sides of the cakes. Then place them in the oven for about a minute, to dry the chocolate.

CHOCOCATE MARBLE CAKE.

Mrs. J. C. Scott.

Eight eggs beaten separately and stiff; then take a half pound of butter, a half pound of crushed sugar, the whites of the eggs, with one pint sweet milk, and flour enough to make a stiff batter; two teaspoons baking powder. For the dark part of the cake, take the yolks, one and a half cups brown sugar, one a half cups milk, one cup butter, two spoons baking powder, and a half-pound chocolate shaved to a powder, and enough flour to make a stiff batter. The flour should be thoroughly warmed before stirring in. Requires about one and a half hours brisk baking.

This cake should be first covered with a frosting colored with chocolate, which will dry in the course of an hour by the use of tartaric acid; after which a white frost, flavored with lemon, should cover this.

A very good cake is made, after the above recipe, by using chopped raisins and spices instead of chocolate.

Richards' Queen Baking Powder; it makes biscuit light.

SPONGE CAKE.

Mrs. H. Bancroft, Emporia.

One pound powdered sugar, twelve eggs beaten separately; beat yolks and sugar together fifteen minutes; one lemon grated, three-fourths of a pound of flour. Stir just enough to mix in the flour nicely.

WHITE SPONGE CAKE.

Mrs. Lu. J. Winton, St. Joseph, Missouri.

The whites of eleven eggs well beaten, one and a half tumblers sugar well beaten into the eggs, one tumbler flour stirred very gently into this, one teaspoon cream tartar stirred in the flour, one teaspoon bitter almonds. Bake slowly.

SPONGE CAKE.

Mrs. H. Shanklin, Lawrence.

Three cups sugar, four cups flour, ten eggs, six teaspoons rose water. Beat the sugar and eggs together.

SOUTH BERWICK SPONGE CAKE.

Mrs. P. J. Williams.

Two cups pulverized sugar, two cups flour, a half cup cold water, three eggs, the whites beaten separately, two teaspoons baking powder. Bake in a quick oven.

You can only realize the excellence of the above receipts by

SPONGE CAKE.

Mrs. Geo. A. Banks, Lawrence.

Five eggs, one tumbler sifted white sugar, one tumbler sifted flour, two even teaspoons cream tartar, and a half teaspoon soda. Beat the whites and yolks separately, pulverize the soda and cream tartar together and sift with the flour; add salt, and a teaspoon extract of lemon. Beat the mixture rapidly, and bake immediately. Sponge cake should never be cut. Mark the cake the size you wish the pieces, and break it.

VELVET SPONGE CAKE.

Elizabeth F. Davies, Topeka.

Take four eggs, two coffee cups sugar, beat the eggs and sugar well together, two coffee cups flour, two teaspoons cream tartar, one of soda, two-thirds of a cup boiling water, and lemon to flavor; add the water last. Pour into a pan, and place in a well heated oven. This though apparently very thin, will come from the oven a most delightful cake.

GRANDMA'S CALIFORNIA CAKE.

Mrs. C. B. Brace.

Beat up, with two coffee cups of sugar, the whites of six eggs, one cup rich sour cream, two coffee cups flour, two tablespoons melted butter, the grated rind of one lemon, juice of

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Using Richards' Queen Baking Powder and Ext. of Fruit.

the lemon, and one teaspoon soda dissolved in water and stirred into the cake at the same time.

California Gold Cake is made just like the preceding, only use yolks instead of whites.

MOTHER'S CAKE.

E. H. T.

Two and a half cups sugar, one heaping cup butter, four eggs, one cup milk, five cups flour, two teaspoons baking powder, one teaspoon each of lemon and vanilla, one cup of raisins, one half cup candied orange peel and citron sliced, one cup almond meats, blanched and chopped.

JACKSON CAKE.

Mrs. H. Bancroft, Emporia.

One pound butter, one and one-half pounds sugar, one and three-fourths pounds flour, one pint milk (if sour, use one half teaspoon soda; if sweet, two spoons baking powder), six eggs, one cup seeded raisins, two tablespoons cinnamon, one nutmeg.

FAITH CAKE.

Mrs. I. E. Eaton.

Two eggs, four tablespoons sugar, a piece of butter as large as a walnut, a tablespoon of soda. Dissolve in as little water as possible; flour enough to roll out nicely. Fry in lard to a nice brown.

No biscuit so delicate as that made with Richards' Queen.

POUND CAKE.

Mrs. H. M. Aller.

Twelve eggs (leave out eight yolks), one pound sugar, one pound flour, three-fourths of a pound butter, a little vanilla; beat the eggs a few minutes; then add the sugar, and beat well.

HICKORY NUT CAKE.

Mrs. H. M. Aller.

Three cups sugar, one cup butter, four cups flour, one cup milk, six eggs, two teaspoons baking powder, one and a half pints hickory nut meats, chopped.

WHITE MOUNTAIN CAKE.

Mrs. Sears.

Whites of eight eggs beaten to a froth, two cups sugar, two and a half cups flour, one-half cup butter, three-fourths cup sweet milk, two and a half teaspoons baking powder; beat butter and sugar to a cream, add whites of eggs, then flour, lastly milk. Divide in three equal parts, and bake. One cocoa nut, grated and mixed with the whites of two eggs, beaten to a froth and sweetened as for frosting; stir the cocoa nut into the eggs as little as possible, put together as jelly cake while quite warm.

Use Richards' Queen for making light biscuit.

WHITE MOUNTAIN CAKE.

Mrs. J. D. Cruise, Wyandotte.

One pound flour, one pound sugar, a half pound butter, six eggs beaten separate, one cup sweet milk, one teaspoon cream tartar, a half teaspoon soda, lemon. Bake in tins as jelly cake.

FROSTING FOR CAKE.

One sheet of Coopers' isinglass dissolved in a small teacup of boiling water. Stir in two pounds pulverized sugar. Flavor to taste.

MOUNTAIN CAKE.

Mrs. Burr Noble.

Two eggs, one cup sugar, half cup butter, half cup sweet milk, two cups flour, two teaspoons baking powder.

CUP CAKE.

Mrs. Annie K. Townsend, St. Joseph, Mo.

Five eggs, three cups sugar, one cup butter, one goblet sweet milk, one quart sifted flour, one teaspoon soda, two teaspoons cream tartar, one grated nutmeg. Mix as in all cakes, sifting the cream tartar with the flour.

LOAF CAKE.

Mrs. Boller, Junction City.

One quart flour, five ounces butter, five ounces lard, three-fourths of a pound of su-

We advise the use of Richards' Queen Baking Powder when

gar, half pound raisins stoned, one nutmeg, one cup milk, two eggs, half teaspoon soda, half teacup yeast. Mix at noon, and put in half the sugar and shortening then, adding the rest at bedtime. Mix as follows: rub the shortening very fine in the flour, add the sugar, then the yeast, then half the milk (hot in winter and blood warm in summer), then the eggs well beaten and rest of milk. In the morning add soda, spice and fruit. Beat well, and let it rise in tins an hour before baking.

GRAHAM CAKE.

Mrs. Byron Judd, Wyandotte.

STEAMED OR BAKED.—One cup cream, one cup sugar, one egg, one-third cup of milk, one-half cup of raisins. If the cream and milk are sour, use soda sufficient to sweeten; if sweet, one teaspoon of baking powder, flour to make it about as stiff as cup cake.

FEATHER CAKE.

Mrs. Sidney Smith and Mrs. Sleeper.

Half cup butter, three cups flour, two cups sugar, one cup milk, three eggs, one teaspoon soda, two teaspoons cream tartar, a little grated lemon.

In haste you wish to make delicate light and white bread.

ALMOND CAKE.

Mrs. J. C. Horton, Lawrence.

One cup butter, two cups sugar, one cup milk, four cups flour, whites of ten eggs, one teaspoon soda, two of cream tartar, almond extract to flavor it.

UNION CAKE.

Mrs. Sterling, Chatham, Canada.

One cup butter, two cups pulverized sugar, one cup sweet milk, three cups flour, one-half cup corn starch, one-half teaspoon of soda, one teaspoon cream tartar, four eggs, two teaspoons of lemon extract.

ONE-EGG CAKE—GOOD.

Mrs. M. S. Beers, Rossville.

One cup butter, one and a half cups sugar, three cups flour, one egg, one cup of sweet milk, one teaspoon soda, one cup of raisins chopped fine.

JENNY LIND CAKE—SPLENDID.

Mrs. M. S. Beers, Rossville.

Two cups of sugar, one of butter, one of sweet milk, four of flour, three teaspoons of baking powder, whites of twelve eggs. This receipt doubled makes a most beautiful white cake, which cannot be outdone for festivals, picnics, &c., where large cakes are desirable. I have never had a failure with it.

We wish to impress upon all the neccessity of using

RICH TEA CAKE.

Mrs. J. H. Foster.

Three-fourths pound of butter, one and one-fourth pound sugar, six eggs, one teaspoon vinegar, one teaspoon soda, flour enough to roll. Stir the butter and sugar to a cream, add beaten eggs, stir together, then add vinegar and soda, then flour; roll thin and cut with a cake cutter.

BUTTER-MILK CAKE.

Mrs. J. B. Lamber.

Two cups of sugar, one-half cup of butter, two cups of new butter-milk, four cups of flour, one teaspoon of soda, very full, two cups of raisins, spices to your taste.

HARRISON CAKE.

Mrs. Wm. Floyd, St. Joseph, Mo.

Two cups of sugar, one cup of molasses, one cup of milk, one cup of butter, one pound of raisins, three eggs, two teaspoons of baking powder, and spices of all kinds.

BREAD CAKE, OR FRENCH LOAF.

Mrs. A. Lake.

Three cups of bread sponge, two cups of white sugar, one cup butter, three eggs, one nutmeg, one teaspoon soda; rub butter, sugar

and eggs together, and lastly add sponge and fruit; add enough flour to make as stiff as common cake.

SNAILS HOUSE CAKE.

Mrs. Dr. Westerborg, Moeller.

One and one-half pounds flour, one pound sugar, three fourths pound butter, eight eggs, three tablespoons good yeast, half pound of raisins, half pound currants, sweet almonds, citron. Take half of flour, half of butter, the eggs; mix well together, add the yeast; after it has risen, add remainder of flour and roll out and cut into two inch strips; butter these strips; then lay on them the fruit and sugar and roll each strip separately; lay close together in pans on flat sides; raise again, then bake quickly in hot oven.

BRIDES' CAKE.

Mrs. Hunting.

One cup of butter, two of sugar, two and one-half of sifted flour, juice or grated peel of one lemon, one teaspoon of cream tartar, one-half teaspoon of soda, (both rubbed into the flour), half cup of sweet milk, the whites of eight eggs beaten to a froth; rub the butter and sugar to a cream, then add the lemon, then the flour, then the milk, and lastly the eggs.

The excellence of the above receipts can only be realized by

BRIDES' CAKE.

Mrs. J. A. Bullen.

Whites of sixteen eggs, one pound sugar, twelve ounces flour, eight ounces butter; mix sugar and butter well together, beat the egg and add with the flour; flavor with lemon. This cake may be made at the same time with fruit cake, and then reserve some of it and drop two teaspoons of the fruit cake into a cake pan and one teaspoon of the brides' cake; it make a very excellent and a very pretty looking cake to slice.

SAND CAKES.

Mrs. F. E. Hunt.

Half pound of butter, half pound of sugar, whites of two eggs, enough flour to roll out; blanch two pounds of almonds and put them on the top of cakes; mix some sugar and cinnamon together in a dredging box and just before taking out of the oven shake some on the top of them; put them back to brown.

SAND TARTS, (VERY RICH.)

Mrs. N. C. McFarlane, Topeka.

One pound flour, one of sugar, three-fourths pound of butter, the yolks of two and white of one egg; cream the butter and sugar, add the eggs, then the flour, making a rich, soft

Using Richards' Qneen, it makes biscuit delicate and light.

dough; roll very thin and cut; moisten over the top with the remaining white, cover with fine white sugar and cinnamon mixed; have ready one-half pound blanched almonds, split the kernels and lay one or two pieces on the top of each cake; bake in a quick oven; they will be quite soft at first and should be laid in a sieve to cool. They are difficult to make in the summer, but are a delicious cake with coffee.

SPICE CAKE.

Mrs. M. E. Hall.

One cup butter, two cups sugar, one cup molasses, four cups flour, six eggs, one tablespoon cinnamon, one tablespoon cloves, one tablespoon allspice, one tablespoon ginger, half of a nutmeg, one cup sour milk, one teaspoon soda, one pound raisins.

SPICE CAKE.

Mrs. J. B. Sutliff, Lawrence.

One cup butter, two cups brown sugar, one cup molasses, one cup sour milk, five cups flour, yolks of eight eggs and one whole egg, cinnamon, allspice and cloves each one tablespoon. This amount of ingredients will make three medium sized cakes, baked in a marbleized way; or for a variety of cake to be made at once for an evening company at tea, make

in this way each cake, then bake one a white cake, one a spice cake (or breakfast cake), and take the rest of each kind and bake in a marbleized cake. In this way you have three beautiful cakes with less trouble than when made separately. After baking, frost each cake.

MINNIE'S DELIGHT.

Mrs. M. S. Beers, Rossville.

One pound flour, one pound sugar, half pound butter, six eggs, one cup sweet milk, three teaspoons baking powder; bake like jelly cake, and spread between the cakes a frosting made of the whites of four eggs, made thick with sifted pulverized sugar, flavored with lemon or chocolate; either are most excellent.

LEMON PASTE CAKE.

Mrs. Alvin Woodworth.

Two cups sugar, three-fourths of a cup of butter, three-fourths of a cup of sweet milk, three eggs, three cups flour, two teaspoons yeast powder.

LEMON PASTE.

One cup sugar, three-fourths of a cup of water, one lemon. Dissolve sugar in water, then throw in grated lemon and let it come to a boil, and put in two tablespoons of corn

Richards' Queen Baking Powder makes Biscuit very light.

starch mixed with a little cold water; then let it boil until of the consistency of jelly. Bake the cake in layers, and put the paste between.

ORANGE CAKE.

Mrs. Sam. Black.

Yolks of five and whites of four eggs, a piece of butter the size of a walnut, two cups sugar, one of milk, juice and rind of one orange, three cups flour, two teaspoons baking powder.

FOR THE MIDDLE.

White of one egg beaten to a stiff froth, juice and rind of one lemon, add powdered sugar, and bake in separate layers, as for jelly cake.

BUCKEYE CAKE.

Mrs. T. L. Bayless, Binghampton, New York.

One cup butter, three cups sugar, six eggs, one cup sweet milk, four cups flour, one and a half teaspoons yeast powder; bake in four or six round pans. For spreading between the cakes make a jelly of the grated rind and juice of a lemon with a cup of sugar and one egg; stir thick as jelly and spread between cakes. Oranges may be used.

The excellence of the above recipes can only be realized by

Cookies.

COOKIES.

Mrs. Spencer and Mrs. O. B. Gunn.

One cup butter, three eggs, two cups sugar, two teaspoons baking powder dissolved in two tablespoons of milk; flour to make a stiff paste. Flavor to taste.

COOKIES.

Mrs. H. A. Warner.

Four eggs, one cup butter, two cups sugar, one teaspoon soda, one half cup sour milk.

GINGER COOKIES.

Mrs. R. J. Brown.

One cup of sugar, one cup of molasses, one tablespoon of butter, one tablespoon of ginger, one tablespoon of cinnamon, one teaspoon of soda, dissolved in three tablespoons of hot water; roll thin, and bake quickly.

COOKIES—NICE.

Mrs. Sidney Smith.

Two cups sugar, one teaspoon soda, three-fourths cup butter, one-half cup milk; season to taste.

GINGER COOKIES.

E. Cracklin, Lawrence, Kansas.

One teacup of sugar, one of molasses, one of butter, one egg, one tablespoon of ginger, one of vinegar, one teaspoon of soda, dissolved in one third of a cup of milk or water. Flour to roll very thin.

SPONGE CAKE ROLL.

M. Belle Weaver.

Four eggs, one coffee cup of sugar, one of flour (heaped up), two teaspoons bading powder. Beat the yolks and whites of the eggs separately; sift both the sugar and flour; add a tablespoon of sweet milk to the sugar before beating in the eggs; stir well. Bake in a long, narrow, shallow pan; while warm spread with jelly or icing, and roll. Flavor to taste.

ROLL JELLY CAKE.

Mrs. Has Clark.

Three eggs, one cup of sugar, one cup of flour, one teaspoon baking powder; if too

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You can only realize the excellence of the above recipes by

thick, thin with sweet milk; bake in dripping pan; when hot, spread with jelly and roll.

JELLY CAKE.

Mrs. F.

Two cups of sugar, two eggs, two teaspoons of cream tartar, one of soda, three cups of flour, one cup of butter, one cup of sweet milk. Flavor to taste.

JELLY CAKE.

Mrs. G. H. Embry, Ottawa.

Three eggs, one and one half cups of sugar, beat together; one cup of sweet cream, one and one half teaspoons of yeast powder, mixed in two cups of flour; the dough wants to be about the consistence of batter cakes: flavor with lemon. Four tablespoons is plenty to put on a tin. Bake immediately in moderate oven. This makes about six layers. Any kind of jelly will do.

RIBBON CAKE.

Carrie K. Lum.

One and one half cups of sugar, one half cup of butter, three eggs, one half cup of milk, one half teaspoon soda, one teaspoon cream tartar, two cups flour. Bake half of this in two layers, and to that remaining, add

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Using Richards' Queen Baking Powder and Ext. of Fruit.

one half cup molasses, one cup flour, and a little soda. Fruit and spice to taste. Put together with jelly, the dark in the middle, and the white each side.

GINGER COOKIES.

Mrs. J. S. Wright, Blue Rapids.

Two teacups good molasses, one teacup lard and one of warm water, one tablespoon of ginger, one teaspoon (heaping) of soda, and salt.

THEO'S COOKIES.

Two cups molasses, two teaspoons soda, one cup of butter, one egg, and roll very soft.

GINGER SNAPS.

Mrs. H. M. Simpson, Lawrence.

One cup molasses, half cup butter and lard mixed, half cup sugar, half cup warm water, two teaspoons cream tartar, one teaspoon soda, one tablespoon ginger; flour to roll.

GINGER SNAPS.

Mrs. G. E. Jones.

Two teacups brown sugar, one of shortening, one of molasses; boil these together, then add one teaspoon yeast powder, spice and salt; when partly cool add enough flour to knead and roll out thin. In order to have them crisp they must be kept in an airy place,

No Biscuit so delicate as that made with Richards' Queen.

LEMON SNAPS.

Mrs. M. S. Beers, Rossville.

One large cup sugar, two-thirds cup of butter, two eggs, half teaspoon of soda dissolved in two teaspoons hot water, one teaspoon lemon, flour to make stiff enough to roll thin.

JUMBLES.

Mrs. G. H. Embry, Ottawa.

Two eggs beat light, one cup of sugar, one of butter; beat all together; one cup of sour milk with one even teaspoon of soda in it, stir until it foams; half a nutmeg, flour enough to roll out, sugar the top before baking.

COCOA NUT JUMBLES.

Mrs. F.

One large cocoa nut grated, whites of five eggs and yolks of three, and mix with lemon; mix grated cocoa nut with small portion of flour, roll lightly, cut into rings with a tumbler, the edge of which is floured, and butter the pans, sift loaf sugar over the cakes, bake in quick oven; when they begin to brown they are done.

CRULLERS.

Mrs. Jacob Barlow, Blue Rapids.

Two cups buttermilk, one half cup butter or lard, three eggs, a little salt, one cup of sugar, one teaspoon soda, nutmeg.

We advise the use of Richards' Queen for making biscuit

CRULLERS.

Mrs. Byron Judd, Wyandotte.

Three eggs, three tablespoons of lard or butter, six tablespoons of sugar, flour enough to roll nicely, and cook like dough nuts; cut in any shape desired.

CRULLERS.

Mrs. M. R. Weaver.

One cup of sugar, three eggs, butter the size of an egg, one cup of sweet milk, two teaspoons of baking powder. Make into a soft dough, working as slightly as possible. Roll out and cut into shapes. Fry in hot lard.

CRULLERS.

Mrs. J. S. Wright, Blue Rapids.

Four tablespoons melted butter, four of sugar, two of sweet milk, and two eggs. Mix very stiff. Roll thin, and fry in hot lard.

VANITIES.

Mrs. M. A. Burrell.

Beat three eggs, put in a little salt, add flour until thick. Roll out as thin as a knife blade, and fry in hot lard. Serve with powdered sugar.

We advise the use of Richards' Queen Baking Powder,

LOVE-KNOTS.

Mrs. L. F. Mather, Wyandotte.

Five tablespoons white sugar, three eggs, butter the size of a butternut, one half teaspoon saleratus, dissolved in two tablespoons milk, flour at your discretion, roll thin, cut in small strips, tie in fancy knots, fry in lard.

DOUGHNUTS.

Mrs. E. K. Morgan.

One cup sweet milk, one cup of sugar, one half cup of butter, two eggs, three cups flour, two spoons baking powder. Ground cinnamon or spice to taste.

GOOD RECIPE FOR DOUGHNUTS.

Miss S. P. Ladd, Wyandotte.

One and a half cups sugar, one and a half cups sour or buttermilk, two eggs, a half cup lard, one large teaspoon yeast powder, soda sufficient to sweeten the milk, flour to incorporate the whole, salt to season properly, spice or not to suit the taste. If they are put away warm in a tin cake box they will keep a long time.

DOUGHNUTS.

Mrs. E. A. Griswold.

Five cups light dough, two cups sugar, one cup butter, two eggs. Season.

When in haste you wish to make light and white bread.

FRIED CAKES.

Mrs. H. Bancroft, Emporia.

Two quarts of flour, heaping full, one pint milk, three eggs, one coffee cup sugar, five tablespoons cinnamon, two teaspoons baking powder, very full, lard the size of a hen's egg. Rub the lard, sugar, cinnamon and baking powder thoroughly through the flour; after beating the eggs well, mix with the milk and pour into the flour; mix thoroughly, and roll out into sheets half an inch thick; cut into any shape, and fry in hot lard.

DOUGHNUTS.

Mrs. Keith, White Cloud.

One pint sour milk or buttermilk, one half teaspoon soda, two cups sugar. Do not make the dough stiff. Flavor with nutmeg.

NICE DOUGHNUTS.

One quart flour, two teaspoons baking powder, one egg, one cup sugar, tablespoon of butter; mix with sweet milk or water, a little salt.

GRAHAM NUT CAKES.

Mrs. J. P. Root, Wyandotte.

One teacup sugar, one teacup sweet milk, one teaspoon soda, with flour stiff enough to

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We wish to impress upon all the necessity of using

roll. Cut with a round cookie cutter, with a hole in the center of the cake. Palatable and wholesome.

GINGER POUND CAKE.

Mrs. T. Fenlon.

Half-pound butter, quarter-pound brown sugar, six eggs, two teaspoons cinnamon, two tablespoons ginger, one pint New Orleans molasses, half cup sweet milk, half a nutmeg, one tablespoon soda, beaten into the molasses until light, one pound flour. Beat butter, sugar and spice until creamed, then add the molasses; beat eggs very light, and add alternately with the milk and flour; butter and paper square pans and bake in a moderately heated oven.

HARD GINGERBREAD.

Mrs. Denison, Wyandotte.

One cup sugar, piece of butter, the size of an egg, half cup sweet milk, half teaspoon soda, heaping teaspoon ginger; just flour enough to roll well; roll thin; cut in squares, bake in a quick oven.

GINGER BREAD.

Mrs. Norval Marchand, Caddo, Ind. Ter.

One cup of molasses, one and a half of milk, one-third of melted butter, one egg,

one teaspoon of salt, one tablespoon of ginger, three cups of flour, one and a half teaspoons of baking powder.

GINGER BREAD.

Mrs. L. G. Terry.

One cup molasses, one egg, one cup warm water, one cup of sugar, two-thirds cup of butter; make a thick batter; one tablespoon ginger, one teaspoon soda.

SOFT GINGER CAKE.

Mrs. Bailey, Kansas City.

Two cups molasses, one of brown sugar, one of butter, four of flour, one teaspoon soda dissolved in half a cup of sour milk, three tablespoons ginger, three eggs.

DROP GINGER CAKE.

Mrs. I. E. Eaton.

Half a pound of butter, six eggs, one quart of molasses, one cup of sugar, three tablespoons of soda, three tablespoons of ginger, three tablespoons of cinnamon, one pint of boiling water, flour enough to make the batter as thick as pound cake dough. Drop in pans and bake in a quick oven.

The excellence of the above recipes can only be realized by

Pies.

All human history attests
That happiness for man — the hungry sinner —
Since Eve ate apples, must depend on dinner!
[*Byron.*

RICH PUFF PASTE.

Mrs. Catlin.

Allow one pound of shortening to a heaping quart of flour, viz: half a pound of butter and half a pound of lard; season with a teaspoon of salt; mix half the flour with a quarter of the shortening, and enough cold water (let it be ice water in summer) to make it just stiff enough to bear rolling out with a well floured rolling-pin, and with a knife cover the dough with bits of butter and lard alternately; then with a dredge-box sprinkle thickly wlth flour; double over and roll out. Again stud the dough with bits of butter and lard, sprinkle with flour, etc., until the proportions allowed of all are exhausted. A low temperature is best suited for success in the art of pastry-making. Good pastry should be white, light and flaky, which result can only be secured by a careful attention to each step

Using Ricnards' Queen; it makes biscuit delicate and light.

of the process, by light handling, and baking in a moderately heated oven. The rolling out should be repeated seven times, if the paste is wished very nice.

RICH PIE CRUST.

Mrs. John C. Douglass.

Four cups flour, two cups shortening (one of butter and one of lard), one cup water. Put all into a tray, and chop till ready to roll.

RICH PASTRY.

Mrs. Byron Judd, Wyandotte.

One tablespoon of sugar, the white of one egg, and a cup of lard, beaten together until creamy; one or two tablespoons ice water, a half teaspoon baking powder, and flour enough to roll. The above is specially suitable for tart crusts.

PIE CRUST.

Mrs. Dr. Grafton, Wyandotte, and others.

For each pie take medium-sized teacup of sifted flour, one heaping tablespoon lard, and about a quarter of a teaspoon salt; mix the lard but slightly through the flour, and use the coldest water to be had.

Much depends upon the manner of mixing pie crust. Put it together with as little kneading as possible, and do not have it too stiff or too wet. A more delicate taste is given by

having the shortening half butter. Bear on but lightly while rolling it. Marble is said to be the best to roll it on.

SUET PASTE.

Mrs. Nelles.

One-third suet, two-thirds flour, a little salt; mix pretty stiff with cold water. Very nice for apple or fruit dumplings.

MINCE MEAT.

Mrs. T. L. Johnson.

A beef's heart boiled, a half pound beef suet chopped fine, three pounds minced apples, two pounds raisins seeded and partly chopped, two pounds currants, a quarter of a pound citron, four nutmegs, a tablespoon each of cloves and cinnamon, the gravy in which the heart was boiled and sweet cider to taste. Mix the ingredients, and boil well together; then seal up in glass quart jars, and it will keep a year.

MINCE PIE.

Mrs. Catlin.

To six pounds meat, one peck apples, eight pounds raisins, four tablespoons cinnamon, two of cloves, and two of allspice, six nutmegs, one and a half pints cider; sweeten and salt to taste.

Richards' Queen Baking Powder; it makes biscuit light.

MINCE PIES.

M. Morrow, Lawrence.

Four pounds meat boiled and chopped very fine, nine pounds chopped apples, five pounds sugar, one quart cider, one quart molasses; mix the cider and molasses together, add five teaspoons ground cloves, ten teaspoons cinnamon, five teaspoons mace, one teaspoon of black pepper, the liquor in which the meat was boiled; mix all together, and boil until the apples are thoroughly cooked. When making into pies, add raisins and a little sour cider or vinegar to suit the taste; also, small pieces of butter.

MINCE PIES.

Mrs. T. A. Cutts.

Take two and a half pounds meat boiled and chopped, seven pounds chopped apple, if mild, half pound suet, one pound currants, one pound raisins, three pints of cider, one pound sugar, four teaspoons salt, two and a half tablespoons cinnamon, two tablespoons cloves, two tablespoons mace, one nutmeg. Add the liquor the meat was boiled in, well strained. Mix the above thoroughly, and scald in porcelain kettle, covering tightly for winter use. Add raisins and cider, or water if the pies need.

We advise you to use Richards' Queen Baking Powder

MINCE MEAT—SPLENDID.

Mrs. A. R. Phillips.

Two beef tongues, two pounds of beef, one pound of beef suet, four nutmegs, two ounces of cinnamon, one ounce of mace, one tablespoon powdered cloves, three pounds of currants, three pounds of raisins, one pound of citron, the grated rind and juice of three lemons, two pounds of sugar, three pints of cider, one pint of liquor in which the meat is boiled.

MOCK MINCE PIES.

Mrs. H. A. Gardner.

Three crackers rolled fine, three eggs well beaten, one cup butter, one cup brown sugar, one cup molasses, one teaspoon all kinds of spices, one cup raisins, chopped a little, one third cup vinegar, two thirds cup cider. Add if you like citron and currants. This is sufficient for three pies.

MOCK MINCE PIE.

Mrs. M. A. Da Lee, Lawrence.

One cup cracker crumbs, soaked in one cup water, one cup vinegar, one cup sugar, one cup molasses, one cup raisins, stoned, one cup currants, one teaspoon cloves, one teaspoon cinnamon, one half nutmeg will make three pies.

In the above recipes, if you wish to realize their excellence.

MOCK MINCE PIES.

Mrs. L. A. Lord.

Two eggs, two crackers, one half cup vinegar, one teaspoon all kinds of spice, one cup sugar, one cup molasses, one cup hot water, currants and raisins.

GRATED APPLE PIE.

Mrs. M. A. Da Lee.

Three grated apples, two eggs, one lemon grated, sugar to taste, and milk or water to the consistence of squash pie.

APPLE CUSTARD, OR MARLBORO PIE.

Mrs. T. A. Cutts, Mrs. W. C. L. and others.

Take juicy, tart apples, stew and rub through a cullender; to one pint of apples add three eggs well beaten, one tablespoon of butter, one-half or less of nutmeg, sugar to taste. Line pie plate with good pastry, fill full of the above custard and bake well on the bottom.

CREAM PIE.

Mrs. N. C. McFarland, Topeka.

Half cup of butter, two of sugar creamed together, one of cream or milk, four eggs; beat the yolks thoroughly, add to the butter

Use Richards' Queen Baking Powder in place of Cream Tar-

and sugar, then the cream, flavor with vanilla, last of all stir in the whites beaten to a froth.

CREAM PIE.

Mrs. S. E. Bartlett, Wyandotte.

Three eggs, one cup sugar, two of flour, one-third cup of water, one teaspoon of baking powder; beat the whites and yolks separate, then mix all together and bake in rather a quick oven in two tin pie plates. Any essence you please. For the cream take the yolks of two eggs, a coffee cup of milk, half a cup of sugar, and a large spoon of flour; mix and cook in a tin basin set in a kettle of boiling water, stir until it thickens, then with a thin bladed knife split the loaves of cake, put half the cream on the lower part of each, put on the top; beat the whites of the two eggs to a stiff froth, put in a little sugar, lay it lightly on top, and brown slightly in the oven.

CREAM PIE.

Mrs. J. N. Lee.

One cup sugar, one and one-half of flour, three eggs, two tablespoons sweet milk, one teaspoon cream tartar, half a teaspoon of soda; bake in jelly cake pans if you have them, if not, in pie pans. For the cream:

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tar and Soda, Sour Milk and Soda, or other Baking Powder.

one pint boiling milk, half cup of sugar, half cup of flour, two eggs; stir together the flour and sugar, then add the eggs, beat well and stir gradually into the boiling milk and allow to continue boiling two or three minutes, stirring constantly; remove and flavor with a teaspoon of vanilla or lemon essence, and spread between the cakes.

CREAM PIE.

Mrs. E. M. Donovan, St. Joseph, Mo.

Six eggs, two cups sugar, two cups flour, one teaspoon yeast powder rubbed in the flour; bake in thin cakes; when cold split them and spread the cream between them. This quantity makes three pies.

CREAM FOR THE PIE.

One pint of milk, one cup sugar, two eggs, half cup flour. Beat eggs, sugar and flour together, and pour into the milk when boiling. Season with with vanilla or lemon.

CREAM PIE.

Mrs. G. E. Jones.

Half cup sweet milk, one cup sugar, two eggs, butter the size of an egg, one and a half teaspoons yeast powder, two scant teacups flour, salt. This makes two loaves.

CORN STARCH FOR THE ABOVE.

Three even tablespoons corn starch, three

All leading Hotels in Kansas are using Richards' Queen

large tablespoons sugar, one pint milk, butter the size of an egg, salt, vanilla. Split the loaves while warm; add the custard when all are cold. Frost the top with the whites of two eggs and sugar; then brown in the oven.

CUSTARD PIE.

Mrs. Norval Marchand, Caddo, Indian Ter.

One pint milk, three eggs well beaten, half cup sugar, one teaspoon vanilla. Line your plate with pastry, pour in the custard and bake immediately.

CUSTARD PIES WITHOUT MILK.

Mrs. C. H. Crane, Osawattomie.

Beat together four eggs, four large spoons sugar, one small spoon flour, one of butter, a pinch of salt; flavor to taste. Add boiling water enough to fill a large sized pie pan; bake immediately in one crust.

CHESS PIES.

Mrs. N. Worden, St. Joseph, Mo.

The yolks of seven eggs, two cups powdered white sugar, one cup butter, one-fourth teaspoon of ex. bitter almond. Frost with the whites of seven eggs, one cup sugar, and half teaspoon of ex. lemon. Stir the butter and sugar to a cream, then add the yolks well beaten; flavor; then beat all together thor-

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Baking Powder, as articles made with this are very delicate

oughly, and spread over the pastry and bake. When done, cool a few seconds, then spread over the frosting and set in and brown slightly. This quantity is for three pies.

COCOANUT PIE.

Mrs. H. A. Gardner.

Grate one cocoanut, four eggs, two cups sugar, one-half cup of butter, enough milk for two pies; mix sugar and butter to a cream; add the other ingredients.

COCOANUT PIE.

Mrs. J. C. Horton, Lawrence.

One cocoanut, (two pies,) four eggs well beaten, one coffee cup of sugar, two cups of milk.

COCOANUT PIE.

Mrs. C. H. Crane, Osawattomie.

To a common custard, add one and a half cups grated cocoanut.

COCOANUT PIE.

Cut off the brown part, grate the white and mix with milk, and set on the fire, and boil slowly ten minutes. To a pound of grated cocoanut, allow a quart of milk, eight eggs, four tablespoons sugar, a small cracker pounded fine, two spoons melted butter, one nutmeg; the eggs and sugar should be beaten

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When you have Company, and wish elegant Cake, use

together to a froth. Put them into the milk and cocoanut; (which must first cook); add cracker and nutmeg; bake as soon as put in pie pans.

LEMON PIE.

Mrs. Helen M. Dwight, Quincy, Ills.

One cup sugar, one-half cup butter, two-thirds cup sweet cream or milk; five eggs, beat the butter, sugar and yolks of eggs together until light; then add the juice and grated rind of two large or three small lemons; then stir in the milk—lastly the beaten whites; bake in a rich crust same as custard pie.

The above sufficient for two pies. Particularly nice—we think too rich for a dyspeptic woman.

LEMON PIE.

Mrs. Has Clark, Fort Scott.

One lemon, four eggs, one cup of sugar, one of sweet milk; grate the outside of the lemon to the inside coating, add to that the yolks of the eggs, beat awhile, then add the sugar, then beat thoroughly, then squeeze the juice of the lemon in; when ready to put into the paste, add one tablespoon of corn starch, and one cup of sweet milk; when baked cover with a frosting made of the whites of four eggs.

Richards' Queen, as it makes Cake very Delicate and Light.

LEMON PIE.

Mrs. A. Graff, Fort Scott.

Grate the peel of one lemon to the white lining, with this mix the yolks of four eggs, one cup of sugar, one heaping teaspoon of corn starch, beat thoroughly; when ready to put inside of past, add one cup of sweet milk; after taking from the oven, add frosting made from the whites of four eggs.

MY LEMON PIE.

M. Kingman, Topeka.

Stir two tablespoons corn meal, wet in cold water, into one pint of boiling water, let it boil slowly ten minutes, stirring occasionally; when done, set it off and stir into the gruel one teacup sugar, and two large tablespoons of butter, beat three eggs separately, and when the mixture is cool, stir them in with the juice and grated rind of one lemon. By substituting spices and a few spoons of molasses, and a small quantity of ginger, you have a mock pumpkin pie which is quite palatable. Bake until they puff up. This amount will make two good sized pies.

LEMON PIE.

Mrs. C. S. Duncan, Lawrence.

One apple chopped fine, one egg, one lemon, one cup sugar, half cup water.

Use Richards' Queen Baking Powder; it makes biscuit light

LEMON PIE.

Mrs. J. Stout, Wyandotte.

Juice and grated rind of one lemon, one cup sugar, two eggs, one cracker, one half cup milk.

LEMON PIE.

Katie S. Morrow, Lawrence, Kansas.

Grate the rind of one lemon, add the juice, two cups of water, one cup of sugar, yolks of two eggs, one half cup flour; boil until the flour is cooked, then pour into a pie tin lined with paste, and bake. Take the two whites that were left, beat to a froth, add a little sugar, and spread over the top of the pie when baked. Put back into the oven until the frosting is slightly browned.

LEMON PIE.

Mrs. L. T. S.

One cup of water, one cup of sugar, one lemon, six small crackers, rolled, three eggs.

LEMON TART FILLING.

Mrs. A. J. Angell.

Two lemons, two cups sugar, three eggs, butter the size of an egg, grate the rind of lemons, chop the pulp very fine, beat the eggs, then add sugar and lemon; mix well, cook slightly, stirring all the time. Can be kept some time in cool weather.

LEMON TART FILLING.

Mrs. S. Hastings.

To one lemon, the grated rind, pulp and juice, add one cup of white sugar, four eggs, one tablespoon of butter; beat all together, put in tin pail and place in boiling water, stir five minutes, put in tarts.

A nice dish of tarts for the tea table can be made of scraps of pie crust, that are often wasted: Roll out thin, cut with a small biscuit cutter, bake, arrange on a plate, and place a teaspoon of jelly on each one just before tea time.

LEMON PIE.

Mrs. M. A. Burrell.

One lemon, coffee cup of sugar, two tablespoons of corn starch, add a little water, mix well together, make rich paste.

$5 PIE.

The yolks of four eggs beaten, with seven tablespoons white sugar, one lemon grated and the juice; mix all together, make the crust as for other pies; when done, beat the whites with one tablespoon of sugar, lay over the pie, return it to oven till the pie becomes a light brown.

WASHINGTON PIE.

Mrs. I. E. Cushman.

Three eggs, two cups flour, one of sugar,

one teaspoon cream tartar, half teaspoon soda dissolved in two tablespoons milk, two tablespoons butter. Bake. Cream for inside: One egg, half cup of sugar, one-third cup of flour, half pint of milk; stir the ingredients together and set the dish into a kettle of boiling water, and let it remain until consistency of custard, stirring all the time.

CREAM PUFFS.

Carrie K. Lum.

For shells: One pint boiling water, melt in it one-fourth pound of butter and one-fourth pound of lard—stir. While boiling put in three-fourths of a pound of flour; boil until a thick paste; when cool add ten eggs and a little salt, drop on a buttered tin and bake twenty-five minutes. When cool open and fill with cream.

CREAM FOR PUFFS:

One quart of milk, four eggs, three-fourths of a pound of sugar, four tablespoons of corn starch, extract of vanilla to taste. If made right, they are very good.

CRACKER PIE.

Mrs. M. B. Smith, Hutchinson.

Three soda crackers broken fine, two teacups boiling water, one teaspoon tartaric acid, one heaping cup of sugar, a small lump of butter, season with nutmeg or any spice you

choose. This will make two dinner pies of ordinary size. Paste, the same as for apple pie.

TART PIES.

Mrs. G. E. Jones.

For two pies, use three-fourths cup of molasses, one of brown sugar, one of hot water, half one of vinegar, half one of butter, two soda or three butter crackers rolled, spice and salt; boil these together, then add two eggs and two tablespoons flour smoothly rubbed.

RHUBARB PIE.

Mrs. J. H. Foster.

Stew your rhubarb and strain through a sieve, sweeten to taste, and add one beaten egg for each pie. No upper crust.

SUGAR PIE.

Mrs. J. H. Foster.

Line a pie pan with paste; take a piece of butter not quite as large as an egg, cut into small pieces and lay on the paste; sprinkle over this about three-fourths of a cup of sugar, take two small tablespoons of flour, strew over the sugar and mix in well; pour over this sufficient water so that when the mixed flour and sugar is thoroughly wet, (not dissolved), there will still remain a little water not absorbed, say about two or three

tablespoons; grate nutmeg over this and bake. Though apparently simple, this makes an excellent pie, always dearly loved by children, and is easily made when fruits are scarce.

PEACH PIE.

Fanny.

Fill a pudding dish with pared peaches, stones left in, sweeten to taste, add a very little water and cover with a puff paste. Delicious.

SILVER PIE.

Mrs. R. B. McKim, Lawrence.

One large potato grated, one lemon, one egg, one cup of sugar, one of water, the whites of three eggs, one cup of sugar for the top.

SWEET POTATO PIE.

Mrs. S. A. Cobb, Wyandotte.

One pound mealy sweet potatoes, (fine yellow ones best), half cup of butter, three-fourths cup of white sugar, one tablespoon cinnamon, one teaspoon nutmeg, four eggs, (whites and yolks beaten separately), one lemon, juice and rind. Parboil the potatoes and grate when cold; cream the butter and sugar; add the yolks, spice and lemon; beat the potatoes in by degrees till all is light, and stir in the whites. Bake in dishes lined with good paste, cover with the whites of two eggs and two tablespoons of sugar beaten to a froth.

SWEET POTATO PIE.

S. H. Coffin.

Steam or boil six potatoes until done, pare them and slice; make paste as for any other pies, and put one layer of slices on crust; add butter and two spoons of sugar, spice or nutmeg if desired; put on another layer of slices, add butter and sugar as before; put top crust on, fill with water, taking care to have edges well pressed together to prevent escape of juices; bake in quick oven.

IRISH POTATO PIE.

Mrs. Gephart, Grasshopper.

One pound sugar, eight eggs, beaten together, one-half pound butter; cook your potato thoroughly, press through a cullender, add three pints milk, two nutmegs, two sticks of cinnamon, peel of one lemon; prepared as for lemon pie. This makes nine pies.

SQUASH PIE.

Mrs. G. D. Farr.

Eight eggs, one quart of milk, one pint of cooked squash, sugar to taste, also spice, one-half cup of butter.

RAISIN PIE.

Mrs. Garrett.

One pound of raisins seeded and chopped fine, one-half pound of white sugar, one lemon; boil the lemon peel in one pint of

water till tender, then skim it out; pour the same water over the raisins; grate the lemon, and add; bake with an upper crust.

PUMPKIN PIE.

Mrs. T. L. Johnson.

Three-fourths of a cup of white sugar, half-cup of milk, two eggs, two or three spoons of stewed pumpkin. Mix well together the sugar, yolks of eggs, and pumpkin; then the whites of eggs beaten stiff, lastly the milk. Flavor with cinnamon, nutmeg or ginger.

FRESH CHERRY PIE.

Mrs. M. Hunt.

Stone two quarts of ripe, fresh cherries, sweeten them and add a little flour: line a deep pudding dish with paste, pour in the cherries, cover and bake.

POTATO CUSTARD.

Mrs. Garrett.

One pint of potatoes, cooked and mashed very smoothly, and then add: one cup of sweet butter, one of milk, four eggs well beaten; flavor to taste. This quantity will make two pies.

CHERRY COBBLER.

Mrs. M. Kingman, Topeka.

To one pint of flour, rub in one teaspoon of baking powder, and one tablespoon heap-

ing full of butter, and half teaspoon salt; mix with cold water to the consistency of biscuit dough; roll out a long piece, and line the sides of your pan, which should be three inches deep. Have your cherries stewed and hot; pour into the pan, filling it about half full; have plenty of juice. Roll out a round piece of dough, and cover the top a quarter of an inch thick; cut gashes for the escape of the juice, and bake quickly.

Puddings.

"He criticised your wine, and analyzed your meat,
Yet on plain pudding deigned at home to eat.

—*Pope.*

"We'll have flesh for holidays, fish for fasting days, and moreo'er puddings and flap-jacks."

—*Shakspeare.*

PLUM PUDDING.

Mrs. Allen.

One and one-half pounds stoned raisins chopped fine, one and one-half pounds currants washed and dried, quarter pound of citron cut fine, one and one-half pounds of beef suet chopped fine, ten eggs well beaten,

three pints of milk, one teaspoon of soda, one of salt, one pound of soda crackers beat fine. Mix your eggs and milk, then a large share of the crackers, then the suet, raisins, currants, citron, salt and soda. If the mixture is not thick enough from the swelling of the crackers, add a little at a time until it is as thick as stiff hominy; have your bag well scalded in boiling water, floured thickly, and laid in a large pan; put in the mixture, then gather the bag tightly and tie with a strong string; you need not allow much room for the pudding to swell; put in a pot of boiling water and boil two and one-half hours; it is a good plan to put an old plate in the bottom of the pot. Use a sauce of water, butter and sugar, with nutmeg; rub a teaspoon of arrow-root or flour in the sugar.

PLUM PUDDING.

Mrs. Garrett.

One cup of beef suet chopped very fine, one of sugar, one of fine bread crumbs, one of raisins seeded, one of currants, half one of citron, one of sweet milk, four eggs, two tablespoons of cream of tartar, one of soda, flour enough to make a stiff batter; steam two hours.

PLUM PUDDING.

Mrs. M. E. Whitmore.

Two cups of suet, four cups bread crumbs, four eggs, one teaspoon ginger, half cup of

flour, one pound raisins, one pound currants, mixed with one pint of milk, half cup sugar and spice to taste; steam four hours.

SUET PUDDING.

Mrs. G. A. Eddy.

One cup of molasses, one of raisins, one of sour milk, four of flour, three-quarters of a pound of beef suet, one teaspoon of soda, two eggs, a little salt, one teaspoon of cinnamon; boil three hours.

SAUCE FOR ABOVE.

One pint of boiling water thickened with flour previously mixed with cold water, a liberal piece of butter, salt; sweeten and flav- to taste; boil a few minutes.

HALF-PAY PUDDING.

Mrs. L. F. Mills.

Four ounces each of the following ingredients: Suet, flour, currants, raisins and bread crumbs, two tablespoons of molasses, a half pint of sweet milk; all of which must be well mixed and boiled in a mould for three hours. Eat with cream sauce.

SPICE PUDDING.

Mrs. Mary H. Wolcott, Wyandotte.

One cup of raisins, one of currants, one of suet chopped fine, one of molasses, three of flour, one glass sour milk with one teaspoon

soda and one of cream tartar, one tablespoon allspice, one teaspoon cloves; put in a bag and tie tightly and boil four hours. Eat with sauce.

SUET PUDDING.

Mrs. Terry.

One-half pound flour, one-half pound suet, two ounces sugar, one-half pound of currants, two beaten eggs, one cup sweet milk. Steam in a mould.

BLACK PUDDING.

Mrs. I. Young.

One cup of molasses, one of chopped suet, one of raisins, one of sour milk, one teaspoon of soda, one of cinnamon, or any spice; flour enough to make a stiff batter, grease a tin mould, and boil three or four hours. To be eaten with lemon sauce.

BLACK PUDDING.

Mrs. J. R. Cravens, Kansas City.

Four eggs, one cup molasses, two-thirds cup brown sugar, half teaspoon soda, one cup flour, two table-spoons melted butter. Bake half an hour.

BLACK PUDDING.

C. S. Rogers, Grasshopper Falls.

One cup sour milk, one of molasses, one of raisins, one tablespoon soda, flour enough to thicken; steam three hours.

THE QUEEN OF PUDDINGS.

Miss Rice, Mrs. H. M. Hoffman, Mrs. J. C. Stout, and others.

One pint fine nice bread crumbs, to one quart milk, one cup sugar, the yolks of four eggs beaten, the grated rind of a lemon piece of butter the size of an egg; bake until done, but not watery; whip the whites of the eggs stiff, and beat in a cup of white sugar, in which has been strained the juice of one lemon. Spread over the pudding a layer of jelly or any sweetmeats you may prefer. Pour the whites of the eggs over this, and replace in the oven, and bake lightly. To be eaten cold with cream.

FARINA PUDDING

Miss M. K. Boude.

Take two ounces butter, melt it, and mix with three tablespoons of farina, add one and one-half pints of boiling milk; cook this to a thick mush; when cool take the yolks of five eggs, five tablespoons of sugar, grate the rind of a lemon, take the whites of five eggs, beaten to a froth, mix all well together; butter a pudding dish, and flour it over, pour in the pudding, place it in the pan of boiling water; stand it in the oven and bake one hour.

SAUCE

Yolks of two eggs, four tablespoons of brown sugar, cream the sugar with one-fourth

pound of butter, add the eggs, and let it simmer a few minutes; it is best to make it in a bowl set in hot water.

DELICATE PUDDING.

Mrs. Norval Marchand, Caddo, Indian Ter.

One teacup sweet milk, one tablespoon flour, four tablespoons melted butter, yolks of five eggs; sweeten and flavor to taste; put on the stove to thicken, not boil. Line a deep dish with pastry; cover the bottom of the dish with preserves, jelly, or any fruit; pour on the mixture, and bake when thick. Make a frosting of the whites of the eggs and put on top and slightly brown. To be eaten cold.

TRANSPARENT PUDDING.

Mrs. Allen.

Yolks of eight eggs, one pint pounded white sugar, half pound butter; mix like pound cake; flavor with lemon, and bake in a rich paste. It is richer with small fruit at the bottom of the dish, such as strawberry, raspberry or blackberry preserves, or citron thinly sliced, and the pudding poured over it. Stir in six teaspoons flour to prevent falling when done.

FIG PUDDING.

M. A. Burrell.

Half pound figs chopped fine, six ounces bread crumbs, six ounces beef suet minced

fine, six ounces brown sugar, two eggs well beaten; put in a bowl and tie close. Boil four hours.

FIG PUDDING SAUCE.

Half cup sugar, half cup butter, two eggs; put in a bowl in a pan of cold water, and stir it until the water boils, but do not let the sauce boil.

COCOANUT PUDDING.

Mrs. W. G. Mathias.

Cream together a quarter of a pound of butter, and not quite half pound sugar; add five eggs well beaten, and half pint of rich milk, together with a pint of grated cocoanut; stir the whole well together, and bake in puff paste. This quantity will fill two pie pans. Do not use the milk of the cocoanut.

COCOANUT PUDDING.

Katie M. Hunt.

One large cocoanut grated, four eggs, one cup sugar, one pint sweet milk, butter the size of a walnut. Bake in a paste.

GINGER PUDDING.

E. Cracklin, Lawrence.

Half cup butter, half cup sugar, two eggs, one cup sweet milk, one teaspoon ginger, one of yeast powder, two and a half cups flour, fruit if you like; steam one hour. Eaten with sauce.

LEMON PUDDING.

Mrs. H. Bancroft, Emporia.

Two lemons grated, two cups sugar, one cup cream, two tablespoons butter, five eggs, three tablespoons arrow root. Line a deep dish with paste, and bake half an hour.

SPONGE PUDDING.

Mrs. Hunting.

One cup sugar, one egg, one cup sweet milk, three cups flour, one teaspoon soda, two of cream tartar, half teaspoon salt. Steam two and a half hours, and serve with sweetened cream or pudding sauce.

HEDGE HOG.

Mrs. G. E. Jones.

One cup sugar, one cup flour, three eggs, one heaping teaspoon yeast powder, two tablespoons hot water; bake in oval tins; ice them, and stick half pound blanched almonds on the top; pour thick boiled custard over it.

DELMONICO'S PUDDING.

Mrs. C. D. Lawrence, Hiawatha.

Heat one quart of milk nearly to boiling, reserving a little to wet three tablespoons corn starch; beat up the yolks of five eggs with six tablespoons sugar; stir these into the corn starch, after being dissolved in milk; then add to hot milk, and boil three minutes;

then add one teaspoon vanilla. Turn this into a buttered dish, and bake ten minutes. Beat up whites, add three tablespoons white sugar and half teaspoon vanilla; spread on pudding and brown. Eat cold with cream sauce.

DELICIOUS PUDDING.

Mrs. Chapin.

Bake sponge cake batter in square flat pans, so that it will be an inch thick when done. Let it cool, and cut it in pieces three inches square. Slice and butter it, and lay the pieces back as they were before you split them. Make a custard with four eggs and a quart of new milk; sweeten and flavor to taste. Flavor the cake with almond, and custard with lemon. Lay slices in a baking dish, and pour in the custard, enough to just cover it. Bake half hour.

BAKED BATTER PUDDING.

Mrs. Hovey, Wyandotte.

Three cups flour, three eggs, three cups sweet milk, two teaspoons baking powder, one half teaspoon salt, one quart ripe fruit. Bake about half hour.

SUNDERLAND PUDDING.

Mrs. D. Taylor.

Six eggs, three tablespoons flour, salt, one pint milk. Beat the yolks well, and mix smooth with the flour; then add the milk.

Lastly, whip the whites to a stiff froth. Work them in, and bake quickly.

POOR MAN'S PUDDING.

Mrs. M. E. Branham, Kansas City.

One egg, one cup sugar, one heaping tablespoon butter, one half cup sweet milk, two cups flour, one teaspoon baking powder. Beat egg, sugar and butter together; add milk, then the flour and powder. Bake one half hour; eat with sauce, made of sugar and water, flavored to taste.

CABLE PUDDING.

Mrs. H. M. Aller.

One teacup sugar, three tablespoons melted butter, one cup sweet milk, yolks of two eggs, one pint flour, two teaspoons cream tartar, one teaspoon soda (or two of baking powder). Bake on two tins, and put sauce or jelly between. Take the whites of two eggs and beat with a little sugar, and flavor and put on top. Eat with cream when cold.

CREAM PUDDING.

Mrs. A. J. Angell.

Eight eggs, one quart milk, twelve tablespoons flour.

STEAM PUDDING.

Mrs. M. S. Beers, Rossville.

Two cups sweet milk, one cup sweet butter, one cup sugar, one cup seedless raisins

or currants, or citron, as is convenient, four cups flour, two teaspoons baking powder, cinnamon or nutmeg to taste, little salt. Steam two hours, and you will have an excellent pudding.

BOILED BATTER PUDDING.

Mrs. M. S. Beers, Rossville.

One pint of sour milk, one pint of flour, two eggs, teaspoon soda, little salt; steam, or boil in bag, which last suits us best.

SAUCE TO EAT WITH IT.

Two cups white or brown sugar, two of water, one teaspoon salt, butter size of large hen's egg, one teaspoon essence lemon, two tablespoons flour, two of currant or other jelly; beat all the ingredients together, beside the water, which when boiling, pour slowly on the others, stirring briskly all the while; let scald nicely. Use hot.

STEAM PUDDING.

Mrs. Helen M. Dwight, Quincy, Ills.

One tablespoon butter, creamed, one tea cup of sugar, one pint flour, one teaspoon of soda, one cup of milk, one of fruit. Steam two hours.

SYRIAN PUDDING.

Mrs. W. H. Ralston.

Juice and rind of two lemons, two tablespoons corn starch, two cups of sugar, one

of sweet milk, six eggs, yolks. Bake. Beat the whites with eight teaspoons of sugar, pour over the pudding when done and brown Eat cold.

BRIDGEPORT PUDDING.

Mrs. J. G. Dougherty, Wyandotte.

One tea cup rice, well boiled, one pint milk, yolks five eggs, grated rind of one lemon, a little sugar. Bake; let it cool; then cover with frosting—one pound sugar, whites five eggs, juice of one lemon. Eat cold.

RICE PUDDING, WITHOUT EGGS.

Mrs. M. E. Whitmore.

One cup rice, one of sugar, one half of butter, one of raisins, two quarts milk, nutmeg; let it stand on a warm stove two hours. Bake one hour.

RICE PUDDING, WITHOUT EGGS.

Eliza Smith.

One-half cup rice, one and half of sugar, two quarts of milk; bake three hours. To be eaten cold.

RICE PUDDING.

Mrs. J. L. Hunting.

One quart milk, half cup rice, (picked over and thoroughly washed,) one of sugar, one of raisins, a little salt; stir these ingredients all together, and bake in a quick oven, about

one and a half hours. Just before taking from the oven, beat up the yolk of one egg, and stir into the mixture; beat the white to a froth with a little sugar; flavor with lemon extract, and spread over the top of the pudding. To be eaten cold.

RICE PUDDING.

Mrs. P. D. Ridenour.

Three-fourths cup of rice, with little salt, cooked in water until well done; add one quart new milk; when thickened, stir in three well beaten yolks of eggs, with three tablespoons of sugar; flavor with vanilla. Spread over the top the whites of three eggs, beaten with six tablespoons of sugar; bake to a delicate brown.

STEAMED INDIAN PUDDING.

Mrs. H. W. Chester, Lawrence.

One teacup sweet milk, one egg, half cup butter or lard, two-thirds cup molasses, two cups flour, two of Indian meal, three teaspoons baking powder, one cup raisins, one teaspoon cinnamon; steam one and one-half hours.

SAUCE FOR PUDDING.

Half cup sugar, one tablespoon of butter, one of flour, one teaspoon of lemon or vanilla, sufficient boiling water to make the consistency preferred; cook a few minutes, constantly stirring.

GREEN CORN PUDDING.

Lou Smith, Wyandotte.

To one quart milk, ten ears corn grated, three eggs, one cup sugar, butter about size of hen's egg, salt and pepper; bake about two hours; stir occasionally while baking.

GREEN CORN PUDDING.

Mrs. T. A. Hurd.

Eight ears grated corn, one quart milk, two eggs, two-thirds of a cup of sugar, a pinch of salt. Bake one hour.

INDIAN PUDDING.

Nannie Swallow, Grasshopper.

One cup sour milk, Indian meal to thicken, one-half cup molasses, one handful sugar, one cup fruit, one handful flour, one teaspoon soda; steam two hours.

BAKED CORN MEAL PUDDING.

Mrs. E. Reed.

Boil cup of meal in pint of milk until it thickens, then add cup molasses, tablespoon of butter, very little salt and pint of cold milk; bake one hour.

BAKED INDIAN PUDDING.

Mrs. H. Bancroft, Emporia.

Boil one quart of milk, stir in three gills of corn meal, half pint of molasses, half pound of

suet, one tablespoon of salt, add one pint of cold milk; bake five hours; eat with hard sauce. Butter and sugar stirred.

INDIAN PUDDING.

Mrs. L. M. Hadley, Wyandotte.

Scald one quart of milk; when it comes to a boil add one teacup of meal wet with cold milk, two cups of sugar; let it come to a boil, then add a piece of butter the size of an egg, a pinch of salt and nutmeg; let it cool, add three eggs and nearly one pint cold milk. Bake one and one-half hours.

CORN MEAL PUDDING.

E. H. T.

Cut up a quarter pound butter in one pint molasses, and warm until the butter is melted. Boil a quart of milk, and while scalding pour in slowly a pint of Indian meal; then stir in the molasses and butter; cover it over, and let it steep for an hour; uncover, and set it to cool; when cold, add gradually six well beaten eggs, a tablespoon mixed cinnamon and nutmeg, and the grated rind of a lemon. Stir the whole well, put in a buttered pan, and bake two hours. Serve with sauce.

DELICIOUS APPLE PUDDING.

Eliza Smith.

Pare and chop fine six tart apples, butter a pudding dish, put in a layer half an inch

thick of grated bread; add bits of butter; then a layer of chopped apples, with sugar and nutmeg; repeat until the dish is full; pour over the whole a teacup of cold water, and bake half an hour.

BAKED APPLE DUMPLING.

Mrs. P. Houston.

Pare the apples and cut them as fine as you would for mince meat; mix your dough as for biscuit and roll as for boiled dumplings; put in your apples and place them in a deep pan, (do not crowd them), a small cup of sugar, half a nutmeg, one quart of boiling water, butter the size of an egg; bake from a half to three-quarters of an hour, turning.

APPLE CHARLOTTE.

Mrs. J. B. Ludlum.

Dry in the oven stale bread enough to form, when rubbed, a pint of crumbs; when brittle roll it very fine. Pare, quarter and core six large tart apples; then cut each quarter into four pieces, once lengthwise and once across. Beat well together, as for cake, butter the size of a small egg, one cup of white sugar, the yolks of four eggs, three pints of milk and a little cinnamon and nutmeg; add the bread crumbs, then the apples, and, pouring into a yellow baking dish, cook slowly from half to three-quarters of an hour. When cold, beat the whites with half a cup

of pulverized sugar. Either set in a hot oven for two or three minutes or with a salamander. Eat cold with cream.

APPLE CHARLOTTE.

Lizzie Williams Champney, Paris.

Butter the bottom of a tin pan; cover with a layer of small pieces of bread, buttered and cut in the shape of triangles. Line the sides of the pan with slices of buttered bread, paring off the crust and placing the buttered side next the tin. Fill up with apple-sauce, flavoring with cinnamon and lemon; sugar to your taste; cover the pan and set it for a few minutes on live coals, piling them up around the sides. Before the bread has time to burn replace the cover by a plate and turn your pan bottom side up; you will have a beautifully browned tower. Serve with cold sauce, made by rubbing together half cup of butter and one of sugar.

APPLE DUMPLINGS.

Mrs. H. Bancroft, Emporia.

One dozen tart apples, paste as for raised biscuit, one pint water, one cup sugar, two tablespoons butter, pour water, sugar and butter over them in your pudding dish, and bake three quarters of an hour. To be eaten with sugar and cream, or any kind of pudding sauce.

APPLE DUFF.

K. M. Hunt.

Pare, core and quarter large apples, any number; wrap them in a light crust, and either boil or steam them. Eat with sauce.

APPLE PUDDING.

Mrs. Chapin.

Half pound grated apple, half pint fine white sugar, half pound butter, six eggs well beaten, peel of one grated lemon, and the strained juice of two lemons; line dish with pie paste; put the pudding in and bake in a quick oven.

APPLE DUMPLING.

Mrs. M. Hunt.

Roll your paste into bits, like biscuit dough, only thinner. Put into each piece an apple. Make them perfectly smooth and round; flour the surface slightly; tie each securely in a separate cloth, and steam or boil a little over an hour. Eat with cream sauce.

STEAM APPLE PUDDING.

Mrs. H. A. Halford, Wyandotte.

Quarter the apples, and put in a pan three layers, nearly cover with water, sprinkle sugar over them, and cover the pan with dough made the same as biscuit dough, covered up tight while cooking; serve up with sauce. It is as nice a dessert as one could wish.

PEACH COBBLER.

Mrs. A. Lake.

Make a crust as for a short cake. Pare very ripe peaches, and let them lie in sugar three or four hours. Split and butter the short cake, then spread on the peaches with more sugar. To be eaten with cream.

CHERRY ROLL.

Mrs. L. F. Mills.

Make a nice pastry; spead it out into a thin sheet; lay the cherries thickly upon the pastry, and strew sugar over them, and commencing at one side, roll carefully till all the fruit is enclosed. Pinch together at the ends, and tie in a strong cotton cloth, then drop into a pot of boiling water, and keep constantly boiling. Eat with sauce.

PERSIMMON PUDDING.

S. H. Coffin.

Take two quarts of well ripened persimmons, take off the cups and wash clean; add a little water, and rub them through a sieve until clean from the skins and seeds; then add one quart of sweet milk, four eggs, two tablespoons flour; stir well. Bake in a deep pan one hour. Eat cold.

BAKED BLACKBERRY PUDDING.

M. McElhiney, Baltimore, Maryland.

One pound flour, one of sugar, ten eggs,

two pounds blackberries, cream the flour with one pound butter, and beat the eggs as light as possible, and then add the sugar; after beating well add the creamed flour and butter; flour the fruit well; just before putting that in, use a teaspoon of soda. Bake about two hours. Eat with cold sauce.

CHEESE PUDDING.

Mrs. E. D. Browne, Kansas City.

One-quarter of a pound of grated cheese, two ounces of bread crumbs, the yolk of one egg. Beat well together, add half pint new milk, and bake half an hour.

SWEET POTATO PUDDING.

Mrs. M. Hunt.

To a large sweet potato weighing two pounds, allow half a pound of sugar, half pound butter, one gill sweet milk (or cream is better), one grated nutmeg. a little lemon peel, and four eggs. Boil the potato till thoroughly done, mash fine, and while hot add the sugar and butter. Set aside to cool, while you beat the eggs light, and add the seasoning last. Line tin plates with puff paste, and pour the mixture in. Bake in a moderate oven. When the puddings are taken from the oven, cover the tops with thinly sliced bits of preserved citron or quince marmadale. Strew the top thickly with granulated sugar, and serve with rich milk. This

quantity will serve for three puddings, and one quart of flour will furnish enough pastry.

BREAD PUDDING WITHOUT BAKING.

Mrs M. E. Whitmore.

Spread several slices of bread with butter, lay them in a dish with layers of stewed fruit between, then pour the hot juice over the whole, and set away to cool before eating.

POPPED CORN PUDDING.

Mrs. C. H. Crane, Osawattomie.

One pint popped corn, three pounded crackers, one egg, salt and sugar to taste; soak the corn in one quart of milk three hours. Bake three-fourths of an hour.

APPLE FRITTERS.

Mrs. Atwood.

Three eggs beat very light, add one tablespoon of sugar, three grated rinds and juice of half a lemon, one pint of sweet milk, one pound of flour, one teaspoon of yeast powder, one half pound of chopped apples; stir well together, drop with a spoon in hot lard, and fry a light brown. Serve with maple syrup.

TO MAKE A HEN'S NEST.

Mrs. S. F. Mather, Wyandotte.

Make a hole at one end of five small eggs and empty them, fill with Blanc-Mange, and

when stiff and cold, take off the shell; pare the yellow rind very thin, from six lemons, boil them in water till very tender, then cut them in very thin strips to resemble straw, preserve them in sugar, fill a small deep dish one-half full of nice jelly, and when it is set, put the straw in the form of a nest, and lay the eggs in it. Nice for dessert or supper.

TAPIOCA PUDDING.

Mrs. L. W. Hooker, Wyandotte.

Wash four large tablespoons tapioca, and soak it for an hour in a little warm water, add a quart of good milk, and half a teaspoon grated nutmeg, sweeten with sugar. Bake one hour in a dish with puff paste round the edge.

TAPIOCA PUDDING.

Mrs. R. A. Carney.

Soak one cup tapioca over night in two cups warm water; next morning add one cup sugar, the grated rind and juice of a lemon, and water enough to fill an earthen dish, quart size; pare and quarter or slice one-half dozen good cooking apples, and drop into the dish; bake until clear. To be eaten when about half cold with sweetened cream.

ARROW-ROOT PUDDING.

Mrs. S. F. Mather, Wyandotte.

Take four tea cups of arrow-root, and mix it with a pint of cold milk; boil another pint of

milk, flavor it with cinnamon, peach leaves or lemon peel. Stir the arrow-root into this boiling milk; when cold add the yolks of six eggs beaten into four ounces of sugar. Last of all, add the whites cut to a stiff froth, and bake in a buttered dish an hour. Ornament the top with sweet-meats, or citron cut up.

ROYAL PUDDING.

E. H. T.

Three-fourths cup sago, washed, and put into a quart of milk, stand in boiling water, until the sago is well swelled; while hot, add two tablespoons butter, one cup white sugar; when cool, add the well beaten yolks of four eggs. Put in a pudding dish, and bake from one-half to three-fourths of an hour, and cool. Beat the whites with two tablespoons loaf sugar, until they are a mass of froth. Spread the pudding with jelly or jam, and then put on the frosting, and brown lightly in the oven.

SNOW PUDDING.

Mrs. J. C. Horton, Lawrence.

Half package of gelatine dissolved in a little cold water, then add one pint of boiling water, two teacups sugar, juice of one lemon; strain it, break in whites of three eggs, beat one hour, then pour in moulds; take yolks of eggs, one pint of milk; make the same as boiled custard, and flavor to taste for sauce. To be eaten cold.

SAGO PUDDING.

Mrs. Thomas.

Take six pleasant apples, pare and core; fill the cavities with sago, put them in a dish, fill the dish with water, and bake till done. Eat with cream and sugar.

ORANGE SOUFFLÉ.

Peel, slice and seed four large oranges into the dish you wish to send to table, sprinkling a heaping tablespoon of powdered sugar over them. Make a custard of the yolks of six eggs and three gills new milk; set aside to cool, and, when cold, pour over the sliced oranges. Beat the whites of the eggs to a stiff froth, add a spoon of powdered sugar, and spread over the pudding, then set in the stove and brown lightly. Excellent for dessert or tea.

AMBROSIA.

Mrs. Wheat.

Grate one large cocoa nut, peel six oranges; put a layer of sliced oranges strewed with white sugar, and then a layer of grated cocoa nut; continue until your dish is full, and finish with the cocoa nut. It must be prepared several hours before it is wanted.

ORANGE MINCE.

Mrs. R. B. Taylor, Wyandotte.

Peel and remove the seeds from Havana

oranges; slice, and cut the slices into small pieces with a sharp knife; to these add lemon chopped fine, without the peel, in the proportion of half a lemon to six oranges; and a finely grated cocoanut may be added, if available and desired. Make a thick syrup by dissolving and boiling for ten minutes a pound of sugar in a pint of water; pour this syrup on the fruit, let it cool, and serve in a glass dish.

ROCK CREAM.

Hattie Cockrill.

Boil a teacup of the best rice till quite soft in new milk, sweeten with powdered white sugar, and pile it upon a dish; lay all over it lumps of jelly, or preserved fruit of any kind. Beat the whites of three eggs to a stiff froth, add a little sugar, flavor with what you please. When beaten very stiff, add a teaspoon of rich cream, drop over the rice, giving it the appearance of a rock of snow.

RICE CROQUETTES.

Lizzie Williams Champney, Paris.

Squeeze the juice of one lemon over a plate of cold boiled rice; season with salt, and work it up with your hands into small, hard balls. Fry quickly in very hot lard. Arrange in a dish, and sift powdered sugar over them. These airy nothings are very delicate, and resemble chestnut burrs in the first snow fall.

A VERY CONVENIENT DESSERT.

Mrs. J. C. Ketcheson.

Take the large square sweet cracker, thoroughly moisten with boiling water, taking care to retain its shape; serve with boiled custard, flavored with vanilla or lemon. A little jelly improves it very much.

COLD RICE.

Mrs. E. H. T.

When rice is left over, mould in small cups, filling each cup half full or less; the next day turn the moulds bottom side up in a deep dish, and pour over them a cold custard. Serve cold for dessert.

BLACK PUDDING SAUCE.

Mrs. J. R. Cravens, Kansas City.

One cup sugar, half cup butter beaten with yolks of two eggs—whites are beaten to a stiff froth and added afterward; cover and suspend it over the tea kettle and steam for half an hour.

LEMON CREAM SAUCE.

Mrs. M. Hunt.

Place on the fire half pint new milk, and when it boils stir in one teaspoon flour, four ounces white sugar, and the well beaten yolks of three eggs; remove from the fire and add the grated rind and juice of one lemon; stir, and serve hot.

FOAM SAUCE FOR PUDDING.

Eliza Smith.

One cup sugar, two thirds cup of butter, one tablespoon flour; beat to a cream; place over the fire and stir in quickly three gills boiling water.

LEMON SAUCE.

Mrs. I. Young.

Half teacup sugar, half teacup syrup, half teacup butter, one teacup boiling water, one lemon sliced; boil half an hour. Serve hot.

PUDDING SAUCE.

Mrs. S. F. Atwood.

Two eggs beaten very light, add a cup and a half of sugar, two tablespoons boiling milk, the juice of half a lemon; steam over hot water for ten minutes, stirring rapidly.

COLD PUDDING SAUCE.

Mrs. T. A. Cutts.

Rub equal parts of sugar and butter to a cream, add a little currant jelly; make into a foam and grate nutmeg over it.

CHARLOTTE RUSSE.

Mrs. K. B. Johnson.

One and one-half quarts of cream, one box of gelatine, three eggs, three ounces of sugar; pour over the gelatine one teacup of water

and let it remain fifteen minutes; make a rich boiled custard of the cream with the yolk of the eggs and the sugar, seasoning with vanilla, adding the gelatine. Let it cool, and when nearly cold add the whites of the eggs beaten to a froth; line a dish with sponge cake and pour in the custard.

CHARLOTTE RUSSE.

Mrs. Garrett and Mrs. Allen.

One ounce gelatine, one pint sweet milk, one of cream, four eggs, sugar to taste. Beat the yolks of the eggs and sugar together until light; boil the gelatine in the milk and strain over the eggs and sugar; whip the cream, which must be very cold, to a nice froth and add to the above; flavor with vanilla. Line the dish you wish to serve it in with sponge cake and pour the mixture in, then set on ice till wanted.

"CARRIE'S CHARLOTTE RUSSE."

Mrs. G. A. Eddy.

One pint of milk, half box of gelatine, heated in farina kettle until gelatine is dissolved; while this mixture is cooling whip one quart of cream and mix with the above; add one teacup sugar, one teaspoon vanilla; stir all together till it begins to thicken, then pour into mould or dish lined with lady fingers. Make in the morning for tea.

CHOCOLATE BLANC MANGE.

Mrs. Helen M. Dwight, Quincy, Ill.

Dissolve one box Cox's gelatine in one pint of cold water; boil one quart of rich sweet milk, one pound of sugar, one coffee cup of grated chocolate and the gelatine together ten or fifteen minutes, then add one pint of cream; flavor with vanilla and put in moulds.

NICE CREAM FOR BLANC MANGE.

Mrs. J. E. Cushman.

One pint milk, two eggs, half cup of sugar; flavor with vanilla.

LEMON SPONGE.

Mrs. Spratley.

Dissolve half pint isinglass in half pint of water, add juice of two lemons, one-fourth pound sugar and whites of three eggs; whip all these together three-quarters of an hour.

SNOW CREAM.

Mrs. I. Young.

Dissolve one-quarter of a box of gelatine in half teacup of warm water, the whites of six eggs, sugar and vanilla to taste, and beat the whole until perfectly light; put in mould and set in a cool place. A very delicate dessert.

LEMON JELLY—WITHOUT BOILING

Fanny, Osawattomie.

One lemon grated and juice, one cup sugar, one cup water, one tablespoon gelatine in one half cup cold water, stand ten minutes, then fill up with boiling water, stirring till dissolved.

TO MAKE ONE QUART OF JELLY.

Mrs. J. S. Rice.

Soak one ounce of Cooper's Gelatine in a quart of water. When quite dissolved, pour it into a saucepan and let it come to the boil. Add lemon and sugar as if to make a very rich lemonade. Strain through a hair sieve, and set it on ice until solid. It may be beautifully tinted with carmine. A quart of milk may be substituted for water, and some other flavoring for lemon juice, and it makes a very nice blanc mange.

JELLIED GRAPES.

Take one third of a cup of rice, two cups grapes, half a cup of water, and two tablespoons sugar; sprinkle the rice and sugar among the grapes as you place them in a deep dish; pour on the water, cover closely, and simmer for two hours slowly in the oven. Serve with cream and sugar. This may be used either cold or hot, and is a delicate dish.

CHOCOLATE CUSTARD.

Mrs. J. N. Lee.

Two sections of chocolate dissolved in one quart of milk, one small cup sugar, yolks of eight eggs, one heaping tablespoon corn starch. Pour the hot milk on the yolks, sugar and starch, first mixing them smoothly, and return to the stove for a few minutes.

APPLE FLOAT.

Mrs. Crane.

One pint stewed apple, sweetened and flavored to taste; when cold, just before serving, add beaten whites of four eggs; stir thoroughly into the apple. Serve with cream and sponge cake.

APPLE FLOAT.

Mrs. H. M. Simpson, Lawrence.

Whites of three eggs, four large spoons sugar, beaten until stiff; then add one pint stewed and well mashed apples, and beat all together until stiff enough to stand alone. Fill a deep dish with boiled soft custard, and pile the float on top.

APPLE SNOW.

Virginia Mills.

Take apples, not very sweet ones, and bake till soft and brown. Then remove the skins and cores; when cool, beat them smooth and fine; add half a cup of granulated sugar and

the white of one egg. Beat till the mixture will hold your spoon. Eat with soft custard.

CARAMEL CUSTARD.

Mrs. H. A. Boller, Junction City.

Burn two tablespoons brown sugar in a tin cup; stir this into one quart boiling milk; beat together the yolks of five eggs with three tablespoons soft white sugar, and stir in the boiling milk, immediately after putting in the burnt sugar. Let it come to a quick boil; then take it off and strain. Flavor with vanilla. Serve with macaroons, or other cake.

TAPIOCA CUSTARD.

Mrs. S. P. Spencer, Lawrence.

Soak four tablespoons of tapioca in water enough to cover it, over night. Boil a quart of milk, and stir the tapioca in; beat the yolks of four eggs with a cup of sugar, and stir into the milk. Let it thicken, but not boil. Flavor to taste. Take from the fire, and stir into it the well beaten whites of the eggs. Then set away to cool.

A TRIFLE.

Mrs. M. E. Whitmore.

Make a soft custard with the yolks of four eggs and one quart of milk; take slices of stale cake, spread with jelly, and lay them in a deep dish; pour the custard over; beat the whites to a froth, sweeten, flavor, and spread over the dish. To be eaten cold.

BOILED CUSTARD.

Mrs. H. M. Aller.

Take one quart sweet milk, and put in a basin over a kettle of hot water. When the milk gets hot, but not boiling, stir in five eggs well beaten, and one small teacup of sugar; stir constantly, and when it begins to feel a little stiff, take it from the fire and flavor to your taste. It will be stiff enough when cold.

FLOATING ISLAND.

Mrs. Delia L. S. Weatherby, Baldwin City.

Put one quart of milk over the fire to boil. While it is heating, beat the yolks of four eggs with three-fourths of a cup of sugar; also, beat the whites of the eggs to a stiff froth. As soon as the milk commences to boil, stir in the beaten yolks; salt to taste; boil but a moment, stirring constantly. Pour the custard into a covered dish, and drop into it, by spoonfuls, the beaten whites of the eggs. Season by dropping lemon or vanilla extract on each "island," and cover immediately. The steam thus confined will cook the "islands" beautifully. Try it.

ORANGE CUSTARD.

Mrs. S. R. Jones.

Four teaspoons of corn starch mixed with cold milk, and the yolks of six eggs beaten together; put into a quart of boiling milk,

stir until it thickens; cut up six oranges with the scissors, place in a dish and spread a little sugar over them; when the custard is partly cold pour it over the oranges; beat the whites to a foam, add one cup of sugar, spread on top of custard, put the dish into a pan of cold water and set it into the oven to brown.

FRUGOLAC.

Throw sugar upon strawberries, sliced pineapples, or other fruit. Use the thin syrup, which soon forms, to flavor and sweeten a quart of milk; add thereto a pint of cream and a tablespoon of liquid rennet. Give it one stir and set aside to thicken. A delicious dessert.

SLIP (CURDS WHEY.)

Add a tablespoon of liquid rennet to a quart of milk. A fine curd will be produced in a half hour.

JUNKET (COLD CUSTARD.)

Add a tablespoon of sugar to a quart of milk; when dissolved, flavor with vanilla or other essence; then pour in a tablespoon of liquid rennet. Give it one stir and set aside to thicken. The milk should be slightly warmed.

LEMON CREAM.

Mrs. C. S. Nourse, New York.

Beat the whites of nine eggs well; put a quart of cream over the fire, and when it comes to the boil stir it swiftly into the eggs, as in making boiled custard, and set the cream back on the fire and stir slowly until it thickens somewhat; take it from the fire and squeeze in the juice of a large, fine lemon, stirring constantly all the time until it becomes cool enough not to send off any steam; place on ice. This makes a solid blanc mange and is quite as good as ice-cream. It may be colored a beautiful rose color with a drop of carmine, which is perfectly harmless.

VELVET CREAM.

Mrs. W. H. Ralston.

One quart of cream, the yolk of one egg, the whites of three eggs well beaten, sweeten and flavor to suit the taste. Dissolve one ounce of gelatine in a cup of warm milk; stir all together, pour it in a mould, and when it congeals it is ready for use. This is nice eaten with cream.

SPANISH CREAM.

Mrs. H. Tisdale.

Three pints of milk, three-fourths of a box of gelatine, (two ounce box,) nine heaping tablespoons of sugar, put into the milk, beat the yolks of six eggs; when the milk almost

boils, stir in the yolks, then beat the whites well, and stir them in quickly the last thing, then put into the moulds, and allow to stand a day or so before eating. Flavor to taste.

TAPIOCA CREAM.

Mrs. C. H. Crane, Osawattomie.

Soak two spoons tapioca for two hours; boil one quart of milk, add the tapioca, put in the yolks of three eggs well beaten, with one and one-half cups of sugar; let this just boil up, and set it away to cool; beat the whites of the eggs to a stiff froth, and add on top as for boiled custard.

WHIPPED CREAM.

Mrs. Backus.

One pint rich sweet cream, whites of three eggs, less will do, sweeten and flavor to taste, and whip with an egg beater; this is nice over fruit, or alone with pieces of jelly on top. This with light snow makes a splendid ice cream.

ITALIAN CREAM.

Mrs. J. C. Horton, Lawrence.

Two and a half tablespoons of gelatine dissolved in a little cream, milk or water; to one pint of cream whipped, sweetened and flavored to taste, add the gelatine, stir well together, pour into a mould; wet the mould first in cold water.

SAGO CREAM.

Mrs. Thomas.

Three tablespoons sago, one quart of milk, and yolks of three eggs; sweeten and flavor; boil, and when cold add the whites well beaten.

IMITATION CREAM.

Mrs. S. F. Mather, Wyandotte.

Beat two eggs, one ounce of finely powdered white sugar, and a small piece of butter, with a pint of warm milk; then set it in a water bath, and stir one way only until it acquires the consistency of cream.

ICE CREAM.

Mrs. Isaac Young.

One gallon cream, whites of six eggs, beat to a froth, coffee cup heaping full of pulverized sugar. Flavor to taste and freeze.

ICE CREAM.

Mrs. H. M. Simpson, Lawrence.

One quart milk, one-half pint cream, three eggs, one heaping teaspoon Bermuda arrow-root; sweeten and salt to taste; boil a part of the milk, and stir in arrow-root; boil remainder and stir in the beaten eggs and sugar. Add cream at the last when milk warm.

ICE CREAM.

M. A. Burrell.

Six quarts of rich cream, add one pound and half of pulverized sugar; strain in the can: flavor to taste. Very excellent.

LEMON ICE.

Take five lemons and make a good rich lemonade, say three quarts; make very sweet; strain in the freezer, and when it gets to a freezing point, have ready the whites of four eggs, beaten to a stiff froth, with one cup of sugar; beat very hard into the lemonade, and freeze. Throw in five or six pieces of the lemon before freezing.

LEMONADE ICE.

Mrs. L. J. Winton, St. Joseph, Mo.

To one quart of rich lemonade, made very sweet, add the whites of six fresh eggs, well beaten, and freeze it.

APPLE ICE.

Mrs. Catlin.

Grate finely flavored apples, make very sweet, and freeze.

Fruits.

In what thou eat'st and drinkest, seek from thence,
Due nourishment, not gluttonous delight;
So thou mayest live, till, like ripe fruit, thou drop
Into thy mother's lap, or be with ease
Gathered, not harshly plucked, for death mature.

—*Milton.*

CANNED TOMATOES.

Mrs. Wm. Crosby, Grasshopper.

Tomatoes are better canned without cooking than otherwise. Take perfectly ripe fruit, peel and slice and set over the fire just long enough to scald, but do not let the slices cook to pieces; hurry into the cans and seal up. I find putty more convenient than sealing wax. A wide mouthed funnel and a small dipper with perpendicular handle facilitates all fruit canning very much. In using glass jars, set them on a very wet towel folded several times and laid in a pan. I have used this method for two years and have not broken a jar.

CANNED CHERRIES.

Mrs. Has. Clark, Ft. Scott.

To one gallon of unpitted cherries, use one

quart of sugar; pit the cherries, add the sugar, let them stand over night; cook thoroughly before canning.

CANNING LARGE FRUITS.

Lay peaches, pears or apples in a steamer over a kettle of boiling water, laying first a cloth in the bottom of the steamer; cover tightly; let them steam fifteen minutes, or until they can be easily pierced with a fork; make a syrup of sugar of the right consistency. As the fruit becomes tender, drop it, piece by piece, into the boiling syrup for a minute; transfer to the can, and fill it full with the hot syrup. Seal at once.

BLACKBERRIES.

Nine pounds fruit, five pounds sugar, one pint vinegar. Cook well together and can for pies or sauce in winter.

BAKED APPLES.

Pare as many apples as you wish of a good variety; core with an apple corer or fork so as not to break them. Set them in baking pans, and fill the cavities with sugar, a little butter, and some ground cinnamon or nutmeg. Bake until tender.

TO STEW APPLES.

Mrs. H. M. Aller.

Have ready some boiling water to pour

over your apples as soon as they are pealed and cored; cover with boiling water, and stew over a quick fire.

BAKED PEARS.

Take a stone jar, and fill it with alternate layers of pears (without paring) and sugar until the jar is full, then pour in as much water as the jar will hold. Bake in an oven three hours. Very nice.

PEACHES FOR TEA.

Pare ripe peaches, cut them in quarters, sprinkle well with layers of sugar, and let them stand an hour to extract the juice. Then cover with rich, sweet cream, and there is nothing better.

PEACHES A LA STRAWBERRY.

Ripe peaches cut in small pieces, with soft, mild eating apples, in the proportion of three peaches to one apple, mixed with sugar, and left to stand two or three hours, make excellent mock strawberries.

CRANBERRY SAUCE.

One quart of cranberries, one quart water, one quart sugar; stew slowly until jellied.

GOOSEBERRY FOOL.

Mrs. Spratley.

Nine pints of fruit, six pints sugar, one pint vinegar, spice to taste. Put the berries

with a little water, and as soon as it commences to cook, add sugar. When melted, add vinegar. Cook all together one hour, and when done, add spices.

CHERRY SAUCE.

Mrs. Atwood.

Take thoroughly ripe and stoned cherries, pour over them melted sugar while boiling hot, in the proportion of half a pound sugar to a pound of cherries. Put on ice till cold, when the sauce is ready for the table. If the fruit is unripe, after pouring on the melted sugar as before, steam the whole over hot water for ten minutes.

TRANSPARENT APPLE.

Mrs. T. A. Cutts.

Boil one pound white sugar in a quart of water that has a piece of ginger root in it. Put in a pound of tart apples, well pared and cored. Let them boil till soft, to be pierced with a straw; remove the ginger, however, before the apples are added, then take up carefully, and pour the syrup over them.

These are nice for tea, when preserves are needed. Lemons sliced, without the seeds, are preferred by some, instead of ginger root.

APPLE SAUCE FROM WIND FALLS.

Mrs. S. E. Bartlett, Wyandotte.

Quarter and core the apples; make a syrup of equal parts of water and molasses, or

brown sugar (white is nicer, of course), enough to cover the apples. Cover close, and let them simmer on the back of the stove until soft.

SMALL TOMATO PRESERVES.

Mrs. H. E. Starrett.

Scald lightly, so as to remove the skin, but not break, four quarts or more of small tomatoes; the yellow ones are best. Then pour over them a weak solution of lime water, and allow them to stand over night. This hardens the tomatoes and removes the rank taste. To each pound of the fruit, take three-fourths of a pound of granulated white sugar, and make a syrup by adding enough water to dissolve it. When the syrup boils, drop in the tomatoes gently. Add any unground spices that are agreeable, such as ginger, mace, cloves, etc. Boil for half an hour. This makes a very beautiful and delicious preserve.

TOMATO PRESERVES.

Mrs. J. F. Legate.

One pound of sugar to one pound of tomatoes. To one peck of tomatoes, two sliced lemons, two tablespoons allspice, cloves and ginger. Green ginger is better, if it can be procured.

RASPBERRY JAM.

Mrs. E. Hensley.

Six pounds of nicely picked fruit, six of

loaf sugar; put the fruit into a nice kettle, over a quick fire, and stir constantly until the juice is nearly wasted, then add the sugar and simmer to a fine jam. In this way the jam is greatly superior in color and flavor to that which is made by putting the sugar in first.

GRAPE JAM.

Separate the skins from the pulp, keeping them in separate dishes; heat the pulp in a preserving kettle with a teacup of water; when heated through, press them through a cullender to separate the seeds, add the skins to the pulp and weigh; to each pound of fruit add three-fourths of a pound of sugar, and just enough water to keep from burning; cook slowly for three-quarters of an hour. This jam will pay for its trouble in making.

APPLE JAM THAT WILL KEEP FOR YEARS.

Mrs. Grafton, Wyandotte.

Have good sour apples, pare, core, and chop them fine; take equal weights of good brown sugar and the apples, and add the juice and grated rind of three lemons and a few pieces of white ginger; boil it till the apple looks clear and yellow. This resembles foreign sweetmeats. On no account omit the ginger.

CURRANT JAM.

Lizzie R. Chase.

Let the fruit be very ripe; pick it clean from the stalks, bruise it, and to every pound put three-quarters of a pound of loaf sugar; stir it well and boil half an hour; then add the sugar, boil and skim.

BLACKBERRY JAM.

Mrs. E. P. Willson.

Boil and strain one-third of the berries you expect to use; add to this juice as many pints of sugar as you have pints of fruit remaining, and let it dissolve over the fire; put in the berries, and let it cook until the juice is a jelly; mash the berries and take off; seal up in cans.

PLUM CATSUP.

Mrs. John Westlake.

Three quarts wild plums, three pints vinegar, one pound brown sugar; season with mace, allspice, cinnamon and cloves; the whole tied together in a bag. Allow to simmer all day in a stone jar on back of the stove; then strain and bottle.

WILD PLUM MARMALADE.

Mrs. D. W. Houston.

Strain the juice and pulp through your wire sieve; add as much sugar as you

have strained pulp; boil well, stirring constantly to prevent burning to the kettle.

Crab apples are almost equal to plums, used in same way.

GRAPE MARMALADE.

Mrs. J. Swartz.

Take the cooked grapes, rub through fine cullender, measure the pulp and add the same amount of good coffee sugar; cook till stiff; turn into cups, and cover with egged paper.

CURRANT JELLY.

Mrs. C. Reamer.

Take ripe currants (gathered if possible when the weather has been dry a week), remove leaves and imperfect fruit without picking the currants off the stems, mash thoroughly and strain through a strong cloth or jelly bag (much depends upon pressing out all the juice, as that which is expressed with the greatest difficulty is the best, and helps most in forming the jelly). To each pint of juice take one pound of sugar, put the juice into a porcelain kettle over the fire, and at the same time set the sugar into a not too hot oven to dry and heat; it should be stirred often to prevent browning. Heat the juice slowly, let it boil five minutes, and then stir in the hot sugar and boil together just one minute; remove from the fire and fill the glasses or bowls immediately, or the jelly will form before they can be filled.

GRAPE JELLY.

Mrs. J. Swartz.

Take green grapes, let them come to a good boil, and strain out the juice. To one pint of juice, add one pound white sugar. Boil rapidly twenty minutes, or more if necessary.

APPLE JELLY.

Take juicy apples, like Rambos, take the stem and top off, and wash well, then cut up in quarters, and put enough cold water on to cover them; boil until soft, and strain through a jelly bag; then take two pints of juice with two pounds crushed sugar; boil twenty minutes, and pour into moulds. Follow the same process with the whole quantity of juice.

CRAB APPLE JELLY.

Mrs. L. E. Wilson, Grasshopper.

Put the fruit into a stone jar, set this in a kettle of water, cover closely and boil till the fruit is tender; press the fruit through a stout, coarse bag, putting in but little at a time; when the juice is thoroughly squeezed out, to each pint of juice allow a pound of sugar; boil a small quantity, say a pint, at a time; weigh out sugar and set in the oven on shallow pans; heat as hot as possible without scorching; boil the juice just twenty minutes; by this time the sugar will be hot; throw the sugar into the boiling juice and stir rapidly; let it just boil up, and remove to jelly glasses.

GOOSEBERRY JELLY.

Take green berries, and press them well to extract the juice, so as to cook without adding water; heat thoroughly, and strain through a flannel jelly bag; measure the juice, and to every pint of syrup add one pound of sugar; mix the juice and sugar, and let it boil ten minutes, stirring constantly, when it will be ready to pour into the moulds.

WILD PLUM JELLY.

Mrs. D. W. Houston.

Boil one gallon plums in a quart of water, pour off one quart juice, to which add one quart sugar; boil in porcelain or bright kettle over a brisk fire for twenty minutes.

PRESERVED PINEAPPLE.

Mrs. J. C. Douglass.

Pare, and with a pointed knife remove all the eyes, then grate, and add one pound sugar to one pound of fruit; put into preserving kettle and boil twenty minutes.

Confectionery.

SUGAR CANDY.

Mrs. A. Lake.

Three cups of white sugar, one and a half cups water, two tablespoons vinegar, two teaspoons cream tartar, flavor with vanilla.

CREAM CANDY.

Mrs. H. M. Simpson, Lawrence.

Three cups white sugar, two thirds cup water, half cup vinegar. Boil without stirring until it hardens by trying in water. Butter pans, and when nearly cool, pull it the same as molasses candy, adding a few drops of lemon extract.

LEMON OR ROCK CANDY.

Carrie K. Lum.

To one pound of loaf sugar put a teacup of water, set over a slow fire and stir until dissolved. Add a little vinegar, remove all scum, and boil until it will snap like glass. Nuts may be put in.

[Cream tartar is even better than vinegar in candy recipes—Ed.]

CHOCOLATE CARAMELS.

Mrs. Wm. Shepherd.

Take half a pint of milk, let it boil; scrape a square and a half of chocolate, put it in a tin on the stove, with the milk, till it becomes soft; add half pint of molasses and four tablespoons of sugar, flavor with teaspoon of vanilla; boil fast and constantly for one hour.

CHOCOLATE CARAMELS.

Mrs. M. P. Brace.

One cup of milk, one of molasses, two of sugar, piece of butter the size of a walnut, one cup of Baker's chocolate.

MOLASSES CANDY.

Mrs. S. V. Spencer and Mrs. Crane.

Two cups molasses, one of sugar, one tablespoon vinegar, a piece of butter the size of a walnut. Boil twenty-five minutes, stirring constantly. Either pull it or pour it out thin on pans.

COCOA NUT DROPS.

Mrs. E. P. Willson and Mrs. F.

One cocoa nut grated, one cup of sugar, whites of four eggs; mix as thick as can be stirred, drop in cakes one inch apart, on paper, over a baking tin; bake in quick oven until of a yellowish color.

MERINGUES.

Mrs. H. Bancroft, Emporia.

Whites of six eggs well beaten, three-fourths of a pound of powdered sugar, baked upon hard wood plank covered with buttered paper; drop on one spoonful, when of a light brown remove the inside and dry; afterward fill with whipped cream, putting two of the shells together. Delicious with ice cream.

CHILIAN ALMOND CAKES.

Mrs. J. P. Root, Wyandotte.

Whites of four eggs beaten, with one pound of white sugar stirred in gradually while beating, one pound of almonds put in hot water to skin, then pounded with a little of the quantity of sugar, then stirred in with the sugar and eggs. One teaspoon dropped on buttered and sugared paper in tins.

KISSES IN BOXES.

Mrs. J. P. Root, Wyandotte.

Ten eggs, whites beaten separately, two pounds white sugar made into syrup poured hot into the whites of the eggs after being sufficiently beaten, grated rind of a lemon and a few drops of the juice; mix until cold, then put in the paper boxes, and bake in an oven just right.

Drinks.

Let us drink, for our book growing graver and graver
To subjects too solemn insensibly tends;
Let us drink and drink deep; love and virtue shall flavor
The cup which we fill for—wife, children and friends.
—*Spencer.*

FOR MAKING COFFEE.

Mrs. Sarah E. Jacobus.

Select good coffee, look over carefully, removing all impurities and worthless kernels, and roast evenly to a light brown. (A few burnt berries will spoil the mess.) Grind just before making, very fine. Rinse the coffee-pot with boiling water, then fasten a flannel bag in the top by means of wire hooks or staples, turn in the coffee and pour boiling water on, cover and let it leach through. When the necessary amount of water has leached through, remove the bag and send to the table immediately. Be particular and not allow the coffee to boil, as this destroys the peculiar aroma which is the charm of a good cup of coffee.

SYRUP OF COFFEE.

Mrs. M. E. Whitmore.

Put a half pound of ground coffee into three pints of boiling water; boil down to one pint, cool and drain off the liquid into a clean stew pan, put it on the fire again, and, when boiling, add white sugar to make it the consistency of syrup; when cool, bottle and seal. When wished to use, put two teaspoons in a coffee pot—pour on one quart boiling water.

DYSPEPTIC COFFEE.

Libbie Thompson, Leroy.

Take a pint of cornmeal and mix with molasses enough to wet it; put in a bake pan and brown the same as coffee. Put half meal and half coffee, which makes the coffee excellent.

TO MAKE TEA PROPERLY.

Mrs. L. F. Mills.

Put the tea, one spoonful for each person, in a saucer, moisten with cold water, not enough to cover it, and set it in a hot oven two or three minutes, till the leaves uncurl and steam. Rinse the teapot with scalding water, to heat it through, put in the tea and pour on boiling water, just half as much as you expect to want, and cover quickly, plac-

ing a piece of thick flannel under the lid and over the spout to retain all the perfume. When the water is added let the teapot stand for five minutes where it can be as hot as possible without boiling, in a kettle of water kept just at the boiling point, by pouring in a cup of cold water, when the ebullition grows fierce. Then fill with boiling water, and take to the table in porcelain or china. After this, keep it hot, so that sugar and cream will have just time to combine with the beverage, while it cools enough to drink.

MOTHER'S WAY OF MAKING TEA.

Mrs. G. A. Banks, Lawrence.

Put the tea in the teapot and pour over enough boiling water to wet it. Place the pot where the tea will keep hot. It should not boil. When the meal is ready add as much boiling water as desired.

NECTAR CREAM.

Mrs. J. G. Dougherty, Mrs. D. B. Hadley, Wyandotte, and Mrs. A. Lake.

Two ounces of tartaric acid, two pounds of white sugar, the juice of half a lemon, three pints of water. Boil together five minutes; when nearly cold add the whites of three eggs well beaten with half a cup of flour and half an ounce of essence of wintergreen.

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Bottle and keep in a cool place. Take two tablespoons of this for a goblet of water, and add one-quarter of a teaspoon of soda.

CHOCOLATE.

Mrs. Th. Egersdorff.

For a half pound of confectioner's chocolate take three pints of milk and the yolks of six eggs. Rub the chocolate smooth; let the milk boil; pour in the chocolate, and let it boil for ten minutes; beat up the eggs very light and pour over them the boiling chocolate.

PLAIN.—Two or three ounces of chocolate rubbed up smooth; boil three pints of water, pour in the chocolate, sugar to taste.

FOAM.—Three ounces of chocolate, six cups of milk, three eggs beaten very light, sugar to taste. Mix well together, heat over a slow fire, beating thoroughly with an egg beater until it boils.

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Diet for the Sick.

OAT MEAL TEA.

Two tablespoons raw oat meal to one quart water, stand for two hours in a cool place, then drain off as it is wanted.

TOAST WATER.

Mrs. S. F. Atwood.

Toast slowly a thin piece of bread till it is extremely brown and hard, but not in the least black. Put it in a bowl of cold water, and cover tightly. Let it stand an hour before using.

COLD WATER AND ICE.

Mrs. S. F. Atwood.

Break ice in small pieces, and let the child or fever patient have it to hold in the mouth constantly. Ice thus taken will cure canker mouth, putrid sore throat, and sickness of the stomach.

SAGO MILK.

Three tablespoons sago, soaked in a cup cold water one hour, three cups boiling milk,

sweeten and flavor to taste. Simmer slowly half hour; eat warm. Tapioca milk is made in the same way.

EGG LEMONADE.

A. B. S.

White of one egg, one tablespoon pulverized sugar, half of a fresh lemon, one goblet water. Beat thoroughly together. Very grateful in inflammation of lungs, stomach or bowels.

WINE WHEY.

Mrs. Dr. Westerborg Moeller.

Pint sweet milk, sugar to taste, and little cinnamon. Stir in two tablespoons claret wine. This will thicken the milk, and in about half an hour makes a cooling, pleasant food for one recovering from fever.

GUM ARABIC WATER.

One teaspoon gum arabic, one goblet cold water, stand until it dissolves. Can be flavored with juice of lemon if desired.

JELLY WATER.

Sour jellies dissolved in water make a pleasant drink for fever patients.

LEMONADE.

Juice of half a lemon, one teaspoon white sugar, one goblet water. Grate in a little of the rind if desired.

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OATMEAL GRUEL.

Stir into a pint of boiling water enough oatmeal to make it quite thick gruel; boil for fifteen minutes, add a half pound of the best raisins, and a tablespoon of white sugar; boil an hour, stirring frequently. The sugar and raisins may be omitted.

TAPIOCA GRUEL.

M. J. Houts.

Soak tapioca over night in twice the quantity of water. Stir it into boiling milk, or milk and water, and boil until soft. Sweeten to suit the taste.

CORN MEAL GRUEL.

One tablespoon finely sifted meal, wet in cold water. Stir into one quart boiling water, simmer for one hour. Salt and sweeten to the taste.

FLOUR GRUEL.

Tie a teacup of flour in muslin, and boil it four hours; when done, grate a tablespoonful, mix with cold water, and stir in boiling milk or water. Add a little salt. Excellent for children with summer complaint.

MILK PORRIDGE.

One and a half tablespoons flour, wet to a paste, stirred in a quart of boiling milk; add

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salt. Can be thickened with rice-flour, oatmeal, arrow root or corn starch.

BEEF TEA.

Mrs. March, Lawrence.

One pound lean beef cut into small pieces, put into a bottle without a drop of water, cover tightly and set in a pot of cold water; heat gradually to a boil, and continue this steadily for three or four hours, until the meat is like rags and the juice all out. Season with salt to taste.

BEEF BROTH.

Mrs. Boller, Junetion City.

Cut off from a nice piece of beef all the fat, then lay the meat on a gridiron just long enough to brown without broiling; cut in small pieces, and put them with salt in a china vessel with a little water. Place in a vessel of cold water on the stove, and when it comes to a boil let it boil half an hour.

MUTTON BROTH.

Mrs. Tarr.

One pound lean mutton, one quart of cold water, one tablespoon of rice soaked in a little warm water, four tablespoons milk, salt and pepper, with a little parsley. Boil the meat unsalted, keeping it closely covered until it falls to pieces; strain it out, add the soaked

rice or barley, simmer half an hour, stirring often; stir in seasoning and milk, and simmer five minutes after it heats up well. Serve it with cream crackers.

CHICKEN SOUP.

Mrs. C. S. Nourse.

Cut up half of a plump full grown chicken and put it in a saucepan, with two quarts of water, or, if a large fowl is used, with more; let it boil very slowly, adding a pinch of salt and three cloves, for a long time, until the water is reduced to one pint; pour it off and let it stand until quite cold; skim off the grease and return it to the sauce pan; when hot it will be ready for use.

CHICKEN BROTH.

Mrs. C. S. Nourse.

Use the dark meat, boil well, with a tablespoon of rice or barley; skim off the fat; use as soon as the rice is well done. When taken up add a few narrow strips of bread toasted well—not too brown.

BROWNED RICE.

Mrs. C. M. Roscoe.

Browned boiled rice eaten with boiled milk is an excellent remedy for summer complaint. Also good for other invalids.

The National Woven Wire Mattress at Robert Keith & Co.

BLANC MANGE.

Half pint of rich cream, half pint water, one ounce of isinglass. Put the cream over the fire, and when warm add the water with isinglass dissolved in it; let it come to a boil, then sweeten it sufficiently to be agreeable, and flavor with lemon or rose-water.

POTATO CREAM.

Boil a good mealy potato very quickly, mashing it very smooth with two or three tablespoons of rich cream, and a little salt; put it in a small shallow baking dish, and brown in a very quick oven.

RICE CREAM.

Thicken a pint of new milk with rice flour, to the consistency of cream; sweeten and flavor it. Beat the whites of two eggs to a stiff froth, put a half ounce of gelatine to half pint of cold water; when well soaked, place over the fire until the gelatine is dissolved; when cool, beat it to a froth with an egg-beater, mix with the egg, and sweeten, slightly flavoring with rose water. This is excellent in diseases of the bowels.

WINE JELLY.

Mrs. K. B. Johnson.

One box of Cox's sparkling gelatine, one

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pint of cold water; allow it to stand fifteen minutes, then add four pints of boiling water, one and three-fourths pounds of white sugar, one pint Madeira wine, the juice of three lemons. If desired, one teaspoon essence of cinnamon. Strain it through a coarse cloth.

BLACKBERRY WINE.

Mrs. S. F. Mather, Wyandotte, and Mrs. E. R. Bingham.

Measure your berries and bruise them; to every gallon, add one quart of boiling water; let the mixture stand twenty-four hours, stirring occasionally; then strain into a cask; to each gallon, add two pounds of sugar, stir till well dissolved; cork tight, and let stand till the following October, then draw off into bottles, putting two or three raisins into each bottle; cork tight, keep in a dry, cool place.

BLACKBERRY CORDIAL.

Mrs. Garrett.

One quart blackberry juice, two pounds loaf sugar, one ounce cloves, one ounce cinnamon, one ounce allspice, one ounce nutmeg. Pulverize the spice, and tie in a clean cloth; boil all together for half an hour, and skim well. Then bottle while hot, and seal.

BLACKBERRY WINE.

Mrs. S. Hastings.

To one quart of juice put three quarts of water and four pounds of sugar. Ferment four weeks, then bottle and seal.

BLACK CURRANT WINE.

Mrs. S. F. Mather, Wyandotte.

Pick the currants, measure them, and to every four quarts, put one quart water, then break the currants, add the measured water, stir them up, let them stand three days, then squeeze out the juice, and to each quart add one pound sugar, put in a vessel and let it work, reserving enough of the liquid to fill in daily till it is clear. Then stop up, and in the course of five months draw off and bottle.

CHERRY WINE.

Mrs. C. N. Stevens.

One gallon of bruised cherries, one gallon rain water; let stand twenty-four hours, strain and add five pounds sugar; let stand three weeks, strain again and bottle.

RASPBERRY SHRUB.

Mrs. S. Hastings.

To one pint of juice add one pint of sugar; let it stand twenty-four hours, then boil half an hour, bottle and seal.

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FOOD FOR INFANTS.

A. B. S.

Never wean a baby except for a fatal or inherited disease in the mother. Cow's milk is the safest and most natural substitute for breast milk. Reduce it one-half, and sweeten very little. As the child grows older, increase the quantity of milk. If the stomach rejects it, as it may, owing to the presence of too much casein, take sweet cream and reduce with soft water until it looks blue, sweeten a little, and you have a food that the chemist can scarcely distinguish from the mother's milk. When the child is six months old, make a thin gruel of fine oat meal and add cream. Use a short nipple on a bottle, and select those that draw hard, as the effort of nursing causes the flow of saliva. Feed at regular intervals, and only once at night.

FOOD FOR INFANTS.

Mrs. Has Clark, Ft. Scott.

Take one soda cracker rolled fine, scald thoroughly and add a little cream and sugar. Also dry light bread boiled in clear water, with a little cream and sugar added, or rice water seasoned the same way. The less a child takes on its stomach at night, the better. If milk is used, never take from a milk wagon, as it becomes partly churned.

Robert Keith & Co., 207 Delaware Street.

Useful Hints.

REMARKS ON HOUSEKEEPING.

Mrs. S. W. Coates, Kansas City, Mo.

The great charm of domestic life is in the good order of the household. To effect this, the wife and mother must be at the helm; nothing but sickness or physical disability will excuse her. On her alone the comfort and happiness of the family mainly depend, though each member must lend her valuable aid. Nothing so much makes home an inviting spot as to see every thing neat, clean, and in order. Every housekeeper must know that without the lady of the house directs with judgment, servants will not do their duties satisfactorily, for they look to her as their guide. She must, then, plan and systematize their work for them. Let her have certain rules for them to follow; for instance, let it be distinctly understood that every Monday is wash day, every Tuesday ironing day, and on Wednesdays and Saturdays, fresh bread and pastry must be baked. Thursday is usually a good day for polishing silver and tins. Friday the general sweep day for up stairs, cleaning cellars, etc. These are, of course, the usual work of each day, though variations can be made to suit the exigencies of the times or requirements of the family. Many may want fresh pastry daily; others will be content with a plain rice pud-

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ding on wash or ironing days, which can be made early in the morning, and be but little trouble. Wednesday or Thursday afternoon should be given to domestics to "go out," unless company or visitors in the family, or some other good reason interposes. If two servants are kept, one can have Wednesday, the other Thursday afternoon, as the mistress may desire. Any other time given domestics, unless it be evenings, should be optional with the mistress, and these plain rules laid down in the beginning of domestic service, with an acquiescence therein by the employee, would save much after trouble. Live as nearly up to these rules as possible, and I will warrant that home duties will go on with more smoothness than often exists in families.

Mrs. Sidney Smith.

Every housekeeper knows that crackers, after being kept for some time, lose their tenderness and delicacy. To renew these qualities, put the crackers into a broad, shallow pan, and let them stand in a moderately hot oven for half an hour. Upon taking them out you will be pleased to find them fresh and crisp.

Bread Crumbs.—Put slices of stale bread in a slow oven till they are perfectly dried up. Break them in pieces, and reduce them to a coarse powder with a rolling-pin; sift them, and they are ready for use. They are better than cracker crumbs; the latter, when powdered, are too floury.

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207 Delaware Street, Leavenworth, Kansas.

Mrs. B. C. Fairchild.

To Make Good Vinegar.—Eight quarts warm cistern (or rain) water, one quart molasses; mix in a stone jar, set in a warm place, and in twenty-eight days it will be fit for use.

L. G. Raymond.

Suet.—Many people use lard, who really prefer suet, because they find the latter unmanageable for pastry, etc. If suet is nicely shred, or if the thin skin in which it is enclosed is all removed, the suet boiled in water until it will mash easily between the fingers, then the water allowed to boil out and the suet to melt, it will not need straining. If salted when taken from the fire, and stirred frequently while cooling, it will be found quite as soft, nearly as white, and much more wholesome than lard.

Mrs. M. F. Pierce.

Rancid lard or butter may be purified and made sweet for cooking purposes by trying it over with a little water added and a few sliced raw potatoes. I consider this an important item in cooking.

Mrs. B. C. Fairchild.

Lamp Wicks.—A lamp wick, equally as good as those you buy, may be made out of canton flannel. Take a strip three times as

wide as you wish the wick to be, and as long as you like; fold it with the fleecy side in, so that it will have three thicknesses, and baste, or overcast it on the side. It is quite convenient, to say nothing of the little item of expense, to be able to make a new lamp wick whenever it is needed, without troubling anyone to buy it.

Mrs. J. S. Rice.

BOTTLE STOPPERS.—A few drops of ammonia will loosen glass stoppers in jars or bottles.

Mrs. John A. Dolman, St. Joseph, Mo.

TO MAKE CANARIES SING.—A piece of rock candy as large as a filbert, put in the drinking water of a canary, will cause it to sing.

Mrs. Hunting.

TO REMOVE FRUIT STAINS.—Hold the stained article, before it has been wet, tightly over a bucket or tub, and pour boiling water upon the spots until they disappear. Do not allow the fabric to touch the water below.

TO REMOVE INDELIBLE INK.—Saturate the spots with iodine, then wash with ammonia. The ink will be entirely removed.

TO REMOVE INK SPOTS FROM LINEN.—Melt a piece of mould candle of the best quality, and dip the stained linen in the melted tallow. then wash thoroughly.

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Miss M. S. Ingersoll, Fort Scott.

To Remove Iron Rust from Clothing.—Rub the spots with lemon juice and salt, and place in the hot sun. If lemon juice cannot be obtained, take strong vinegar.

Mrs. Has Clark, Fort Scott.

To Remove Smell of Onions from the Breath.—Wash the mouth with a woak solution of citric acid; rinse with soda water.

Miss M. S. Ingersoll, Fort Scott.

To Remove Stains from the Hands.--Rub with chloride of lime, slightly moistening with water.

Mrs. D. C. Hawthorne.

To Make good Black Ink.—Dissolve one tablespoon of logwood in a pint of hot (not boiling) water; stir it five minutes; then add a half teaspoon bi-chromate of potash, and your ink is made, all ready to bottle.

Miss J. S. Wright, Blue Rapids.

Indelible Ink.—Dissolve eleven grains of nitrate of silver in thirty grains water of ammonia. In eighty-five grains (or two and a half teaspoons) rain water dissolve twenty grains of gum arabic. When the gum is dissolved, put into the same vial twenty-two grains of carbonate of soda. When all is well dissolved, mix the contents of both vials and place the vial containing the mixture in a ba-

sin of water, and boil for several minutes, or until a black compound is the result. When cold, it is ready for use. Keep it from the light, and where it will not freeze.

Mrs. Sleeper.

SEALING WAX.—Take rosin, six and a half pounds; beeswax, half a pound; Venetian red, one and a half pounds. Melt together.

Mrs. Nelles.

RECIPE FOR CLEANING CLOTHES.—Five ounces ammonia, one and a half ounces of spirits wine, four ounces white castile soap, half an ounce of glycerine, one ounce ether. Cut the soap fine and heat in one quart of soft water until dissolved; add three quarts more of soft water, together with the other ingredients; mix thoroughly; keep well corked; rub the spots with a sponge dipped in the mixture. It is also excellent for cleaning glass and paint.

Mrs. Jeff. Williams, St. Joseph, Mo.

TO RENEW LINEN SUITS WHEN FADED.—For one full suit, take one-half pound of common black tea, boil it well in a metal pot; dissolve one ounce of alum in the tea, strain through a cullender, and let it settle; pour it off the sediment; have sufficient water to cover the goods; let it stand in the tea for about half an hour, carefully keeping all the

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parts under the water; hang to dry, wrong side out.

Mrs. B. C. Fairchild.

For Cleaning Silk.—Take one cup of soft soap, one cup of molasses, one wine glass of gin, and the white of one egg; mix them well in a basin with hot water, making a strong suds; then wash your silk, and press between two pieces of cotton cloth. It will come out as bright as new.

Mrs. H. M. Aller.

To Care for Furs.—Take the furs and beat well, as soon as you are through using in the spring, put in a box and wrap tightly with paper—so tightly nothing, however small, can enter. Put them away in May, if possible, and keep in a cool, dry place.

Mrs. Hunting.

To Prevent Starch from Adhering to the Smooth Irons—Boil the starch as usual, and to every quart of the same add a teaspoon refined sugar and a small lump of either spermaceti, mutton tallow or butter; or if you do not object to the odor (which will soon evaporate), a little coal oil.

To Take Rust from Flatirons.—Rub beeswax on when the iron is moderately hot, and rub hard on a woolen cloth; it makes the iron smooth.

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Mrs. B. C. Fairchild.

To Restore Faded Black Clothes.—Boil three ounces logwood in one quart vinegar; when the color is extracted, drop in a piece of carbonate iron the size of a large chestnut; let it boil five minutes. Have the articles to be restored sponged with soap and hot water, laying them on the table, and brushing the nap down (if they have any), with a sponge. Take the dye upon the table and sponge them all over with it. When wet with the dye, dissolve a teaspoon of saleratus in a teacup of warm water, and sponge over again with this. They must not be wrung for fear of wrinkling, but carefully hung up to drain. The brownest cloth may be made a perfect black in this simple way.

To Clean Black Silk.—Into one quart of water put a black kid glove, and boil down to a pint; sponge the silk, and iron on the wrong side while damp.

Mrs. F. M. Keith, White Cloud.

Washing Fluid.—To five quarts soft water, add one pound sal soda, and half a pound unslaked lime. Heat gradually till dissolved. After being thoroughly settled, pour into jugs and cork tightly. When using this preparation, the clothes should be soaked over night in clear cold water. To one boiler of hot

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207 Delaware Street, Leavenworth, Kansas.

water, add a coffee cup of the fluid. Boil the clothes half an hour.

Mrs. D. C. Hawthorne.

LIQUID BLUEING.—One ounce good prussian blue, half an ounce pulverized oxalic acid, and one quart soft water. Keep it in a warm room, and stir occasionally for a week. Mix a few drops in a teacup of water, and then thoroughly stir this in your rinsing water.

Mrs. J. S. Wright, Blue Rapids.

HARD SOAP.—Three pounds sal soda, three pounds grease, one and a half pounds lime, three gallons soft water. Dissolve the lime and sal soda in the water. Boil half an hour. Then settle and pour off. To this liquid add the grease and two ounces pulverized rosin. Boil two hours, or until of the consistency of honey. Pour into flat pans or boxes, and when cold cut into bars or cakes.

Mrs. J. S. Wright, Blue Rapids.

SOFT SOAP WITHOUT HEAT.—Put the grease into a cask, and add strong lye. As the grease accumulates, add more lye, stirring occasionally with a stick kept in the cask.

Mrs. O. B. Gunn.

FOR WASHING BLANKETS.—Soak over night in a pail of rain water, in which a pint of soft soap and a tablespoon of borax have been

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dissolved. In the morning, rinse in two waters, cold.

Mrs. Catlin.

To Mend China.—Take a very thick solution of gum arabic in water, and stir into it plaster paris, until the mixture becomes of the proper consistency. Apply with a brush to the fractured edges of the china, and stick them together. In three days the article cannot be broken in the same place. The whiteness of the cement renders it doubly valuable.

Mrs. C. H. Crane, Osawattomie.

To Cement Broken China.—Powder lime and sift through fine muslin, tie some in a thin muslin, put on the edges of broken china some white of an egg, dust some lime quickly on the same, and unite quickly, press together hard.

Mrs. L. W. Hooker, Wyandotte.

To Keep Out Red Ants.—Place in the closet, or wherever they appear, a small quantity of green sage.

M. Rock, St. Joseph, Mo.

To Destroy and Prevent Bed Bugs.—Take two ounces of lard, and one ounce of quicksilver, mix well, and apply with a soft brush or feather where the pests frequent. Apply once a year.

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Miss Sarah P. Ladd, Wyandotte.

VERMIN EXTERMINATOR.—A blessing to housekeepers, and no danger of poison: Take a half pound of alum to one pail of water boiling hot; dip in the ends of the slats; then take a good scrubbing brush and apply thoroughly to all parts affected, all cracks in the plastering or wood work. A certain cure for bed-bugs. Tried.

Fannie Beckwith, Olathe.

CHICKEN CHOLERA.—Take one part cayenne pepper, two parts ginger; mix with lard and flour enough to make pills as large as a pea. Give two or more twice a day.

Mrs. Mary F. Pierce.

To tint the walls of a room buff, add yellow ochre to the whitewash until it is of the color to suit you.

Sarah E. Jacobus.

WHITEWASH.—Take ten pounds paris white, half pound best white glue; cover the glue with cold water at night, and in the morning carefully heat until dissolved; then stir in the paris white, and thin with hot water to the proper milky consistency for applying to walls; apply with a calcimining brush. For side walls a little more glue may be added. If the walls are first brushed over with clean, cold water, the whitewash will spread more easily.

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To Color Cotton Rags Yellow.—Take peach tree leaves and steep; after straining, add a bit of powdered alum.

To Dye Red.—Wet the goods in soap suds; for each pound of goods one ounce cochineal, one ounce muriate of tin, a little cream tartar; all dissolved in warm water. Put the goods in and boil ten minutes; rinse while warm in warm water. The color can be varied by using more or less of muriate of tin.

To Dye Green.—To three pounds of goods, one pound fustic; boil five minutes, then add three ounces of alum, two ounces chemic. Put in the goods and boil five minutes.

The above dyes of red and green are for woolen goods, and are excellent and cheap in rag carpets.

Mrs. H. M. Aller.

Cologne.—One and a half pints alcohol, one and a half drachms bergamot, one drachm lemon, a half dram rosemary, one and a half drachms garden lavender; musk and rose water as you like.

Robert Keith & Co., 207 Delaware Street.

Table Etiquette.

This Book being pre-eminently a Kansas production, the Publishers may be justified in suggesting that directions in regard to table etiquette which are suited to the customs and habits of a community of wealth and leisure, are not adapted to the needs of an eager, busy, working people. While many have brought with them from older homes the knowledge and appreciation of elaborate tables, they find here neither the time, occasion or conveniences for such display. Attempts to ape the habits of foreign families, who have numerous trained servants and extensive establishments, are but foolish and ruinous. It is to these efforts that we owe the almost total loss of social life, and the ruined health of American housewives. When our homes can be opened to the reception of an evening company, and refreshments confined to the passing of a cup of tea or coffee and a biscuit, we shall then have taken the first step toward a social life without care or worry.

Food served gracefully, and without confusion, renders the plainest meal a season of enjoyment. The manner in which the table is laid, and the mode in which food is prepared and served, influences not only the eye but the appetite.

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Table linen, white, well ironed and smoothly folded, however coarse, is always satisfactory; while the best satin damask, crumpled in its folds, soiled, or half-ironed, may spoil the best meal. A small vase of flowers or ferns may easily form the center-piece of the everyday meal. Beautiful fruits and flowers at table, have the same effect as music after it; they soften the manners, and gently and sweetly gratify the senses.

The great purpose of rules of etiquette is, to inculcate good manners, and thus render us mutually agreeable. Having a solid basis in taste and good sense, they are practically important and should be generally adopted. Chief among the rules for table manners is to eat slowly, as if it were a pleasure you desired to prolong, rather than a duty to be over with as quickly as possible. Do not bring prejudices, dislikes or annoyances, to the table; they would spoil the best dinner. Respect the hour of meals; you have no right to destroy the comfort of the family by your want of punctuality.

Find little fault at the time of eating, and praise wherever you can. Have as much variety in your food as possible, but not many dishes.

Always have your table served neatly, and you will never have cause to be ashamed. Be hospitable, if it is only a crust and a cup of cold water, and is clean, and good of its kind, there is no reason to blush for it; and with sincere friends the hearty welcome will make amends for the absence of rich viands.

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BREAKFAST.

It seems he had taken
A light breakfast — bacon,
An egg with a little broiled haddock, at most
A round and a half of some hot buttered toast,
With a slice of cold sirloin from yesterday's roast;
And then — let me see — !
He had two — perhaps three —
Cups, (with sugar and cream,) of strong gun-powder tea,
With a spoonful in each of some choice *eau de vie.*
—*Hood.*

We are of opinion that early breakfasts should be light and simple. The beverage ought to be coffee with milk, chocolate, cocoa, or cold water. The table decorations should be simple, and without great display of silver and large, costly dishes. The coffee urn and cups and saucers should be placed in front of the hostess, and should be used without clatter.

DINNER.

O hour of all hours, the most bless'd upon earth,
Bless'd hour of our dinners!

The land of his birth;
The face of his first love; the bills that he owes;
The twaddle of friends, and the venom of foes;
The sermon he heard when to church he last went;
The money he borrowed, the money he spent;
All of these things a man, I believe, may forget,
And not be the worse for forgetting; but yet
Never, never, Oh never! earth's luckiest sinner
Hath, unpunished, forgotten the hour of his dinner!
—*Owen Meredith.*

The preparation of dinner is, in large families, the chief labor of the day. It is also a meal which, consuming a

The Nattonal Whven Wire Mattress at Robert Keith & Co.

great amount of time and attention, is most easily destroyed by delay and negligence. If a cook would learn the art of spoiling the best dinner, she has but to arrange the viands so that they shall be waiting for the table. If the fish is ready before the soup, the former will fall to pieces; if the various vegetables are ready before the meat, and are not well drained, they will become cold and sodden. If the best cooked meal is thus delayed, and then served on cold dishes, with cold covers and plates, all is ruined. Dinners are too commonly spoiled by the most culpable acts of neglect in the simple matter of service. Cleanliness, every where "a great gain," is a cardinal principle in the preparation and serving of food.

Every lady should head her own table. As the members enter for the family meal, let them come in with deference and due respect to her who awaits their coming. With children, clean hands should be enforced, and faces brightened with looks of contentment and satisfaction; all thoughts of outside discomforts banished for the time being. If there are invited friends, let them be seated first, and to the right and left of the host and hostess, with due respect to age and sex. Nothing is worse than for a dinner guest to keep the table waiting, and allow the repast to be spoiled.

TEAS.

"Now stir the fire and close the shutters fast,
Let fall the curtains, wheel the sofa round;
And while the bubbling and loud hissing urn
Throws up a steamy column, and the cups,
That cheer, but not inebriate, wait on each,
So let us welcome peaceful evening in."

Teas are one of the most enjoyable meals of the day if served with quiet and simplicity. In this country they are so often the company meal that there is a strong inclination

to have the bill of fare more like that of dinner than is either healthful for guests or convenient for the hostess. Simple cups of tea and coffee, thinly cut slices of rolled bread, or sandwiches, wafer biscuits, a dish of fruit, and one, or possibly two varieties of cake, are all that is necessary. Russian tea is made in the ordinary way, with the addition of sliced lemon, and is very much in vogue.

Bills of Fare.

In the accompanying Bills of Fare, the arrangement of the various courses will be suggested by the form in which they are given:

BREAKFASTS.

BREAKFAST No. 1.

Buttered Toast. Potato Puffs.
Beefsteak.
Rolls. Baked Potatoes.
Buckwheat Cakes.
Coffee. Chocolate.

BREAKFAST No. 2.

Broiled Spring Chicken.
Parker House Rolls. Corn Bread.
Egg Omelet. Fried Oysters.
Mashed Potatoes.
Coffee. Chocolate.

BREAKFAST No. 3.

Fresh or Salt Fish. Potatoes.
French Toast. Muffins.
Fried Ham.
Coffee. Tea. Chocolate.

DINNERS.

DINNER No. 1.

FIRST COURSE.

Oyster Soup, with Celery.

SECOND COURSE.

Roast Turkey.
Croquettes of Rice. Sweet and Irish Potatoes.

THIRD COURSE.

Quail on Toast.
Vegetables. Pickles. Baked Tomatoes.
Macaroni. Jelly.

DESSERT.

Hedgehog Pudding.
Mince Pie. Lemon Pie.
Cheese. Fruits. Nuts.
Coffee.

INNER No. 2.

FIRST COURSE.

Raw Oysters. Tomato Soup.

SECOND COURSE.

Roast Beef.

THIRD COURSE.

Roast Turkey. Ducks.
Vegetables in season. Croquettes of Rice or Hominy.
Cranberry Sauce. Currant Jelly.

DESSERT.

Cream Custard. Lemon Pie.
Fruits. Nuts.
Coffee.

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PLAIN DINNERS.

DINNER No. 1.

Veal Soup.
Roast Beef. Peas. Beans.
Potatoes. Dressed Lettuce.
Boiled Batter Pudding.

DINNER No. 2.

Stewed Fowl, Celery Sauce.
Mashed Turnips. Boiled Macaroni.
Apple Pie. Mince Pie.

DINNER No. 3.

Roast Ducks, Cranberry Sauce.
Sweet Potatoes. Potato Puffs.
Baked Indian Pudding. Pies.

DINNER No. 4.

Boiled Corned Beef. Cabbage. Beets.
Carrots. Parsnips. Potatoes.
Bread Pudding.

COMPANY TEA.

Tea. Coffee. Chocolate.
Biscuits.
Oysters Patties. Chicken Salad.
Cold Tongue.
Cake and Preserves.

COMPANY TEA No. 2.

Tea, Coffee or Chocolate.
Escalloped or Fried Oysters. Muffins.
Sliced Turkey and Ham.
Cold Biscuits.
Sardines and Sliced Lemons.
Cake in variety.

For Curtain Goods, Shades &c., go to Robert Keith & Co.

LUNCHES FOR WASH DAYS.

LUNCH No. 1.—Cold roast beef, baked potatoes, bread, butter, pickles, mince pie.

LUNCH No. 2.—Minced beef and boiled potatoes, cold slaw, custard pudding.

LUNCH No. 3.—Fish, potatoes, tomatoes, rice pudding and fruit.

LUNCH No. 4.—Sliced cold veal, jelly, baked sweet potatoes, bread, butter, pickles, apple pie.

ALLOWANCE OF SUPPLIES FOR AN ENTERTAINMENT.

Allow one quart of oysters to every three persons present. Five chickens, (or, what is better, a ten pound turkey, boiled and minced), and fifteen heads of celery, are enough for chicken salad for fifty guests; one gallon of ice cream to every twenty guests; one hundred and thirty sandwiches for one hundred guests; and six to ten quarts of wine jelly for each hundred; for a company of twenty, allow three chickens for salad; one hundred pickled oysters; two moulds of Charlotte Russe; one gallon of cream, and four dozen biscuits.—*Chicago Home Cook Book.*

We are indebted to Mrs. Putnam's Receipt Book, Miss Marion Harland's Common Sense in the Household, and the Chicago Home Cook-Book, for much valuable information, and desire to make special acknowledgments to the latter for selections from its Bills of Fare.

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Medical Hints.

Nor love, nor honor, wealth, nor power,
Can give the heart a cheerful hour,
When health is lost. Be timely wise;
With health all taste of pleasure lies. —*Gay.*

Th' ingredients of health and long life are
Great temperance, open air,
Easy labor, little care. —*Sir Phillip Sidney.*

The remedies in italics are Homeopathic, and can be obtained of any physician of that school. If relief does not follow the remedy, consult a physician or medical guide. Homeopathy has no specifics; every disease must be relieved according to indications.

ABSCESS OF THE BREAST.

Foment the breast thoroughly three or four times a day, then follow with tincture of phytolacca and glycerine equal parts, applied with linen cloths saturated with the lotion. Take *phytolacca 2d* internally, ten drops to a half glass of water, a tablespoon every half hour.

BURNS.

Make a thick paste of molasses and flour, or castile soap and flour, covering the parts so as to entirely exclude the air. For a deep burn, dress daily with lime water and linseed oil, equal parts.

COLDS.

Take *aconite* and *nux vomica 2d*, dilute one drop to a tablespoon of water. Alternate every hour.

CROUP.

Aconite and *tartar emetic* 2d, alternative of each, taken every fifteen minutes, will relieve cases not complicated with other affections.

CAMPHOR CERATE.

Mrs. Sears.

One and a half ounces spermaceti, half ounce white wax, six drachms pounded camphor, four tablespoons olive oil. Stand near the fire until it dissolves. Beat till cold.

CUTS AND BURNS.

Mrs. Shepherd.

Equal parts burgundy pitch, beeswax and fresh lard melted together.

COUGH MIXTURE.

Mrs. N. C. McFarland.

Take of boneset, slippery elm, flax seed and stick liquorice two ounces each, one pint molasses, half pound brown sugar. Simmer the herbs in water (about three pints), until the strength is extracted, add the sugar and molasses, strain and boil to the consistency of cream. A teaspoon every two hours.

COLIC—BILIOUS.

Put ten drops *colycinth* 1*st* in eight spoons water, take a spoonful every ten minutes.

CHOLERA MORBUS.

Camphor tincture three drops rubbed into a teaspoon sugar, then dissolved in six tablespoons water. Give a spoonful every ten minutes.

COLIC OF INFANTS.

If from over-feeding, give *nux vomica* 3*d* in pellets. If from cold, put one drop camphor on half a teaspoon of sugar, and feed slowly to the child.

CONSTIPATION.

Remove if possible by diet, eating unbolted wheat bread, cracked wheat, and all kinds of fruit. Avoid meat, grease, pies, cakes, and high-seasoned food. If this does not avail, take *podophyllum* 2*d* and *nux vomica* 3*d*, two doses of each a day.

DIARRHŒA.

Discharges light and thin, take *arsenicum;* green, with pain, *mercurius bions;* bloody and slimy, *mercurius corr;* frequent painless discharges and cold extremities, take *veratrum.*

CORNS.

Mrs. H. Bancroft, Emporia.

Bind on thick slices of lemon.

DIARRHŒA.

Mrs. D. W. Houston.

A moderately strong tea of blackberry root. Make it palatable with sugar and cream, and let the child use it as ordinary drink. Or, let the child eat all pure loaf sugar as it will.

DYSENTERY.

Sarah M. Hartough.

Into half a glass of port wine stir a teaspoon of starch, sweetened with loaf sugar; grate half a nutmeg in it, and drink three or four times a day.

HOT FOMENTATIONS

Will relieve severe pain and acute inflammation in any part of the body. Wring a flannel out of cold water, and lay on the top of the stove until it is steaming hot. It must be changed every five minutes. If allowed to get cool, it loses its value.

LOSS OF VOICE.

Mrs. J. C. Ketcheson.

Take equal parts of pure olive oil, honey and Jamaica rum; mix well together. For an adult, one tablespoon three times a day; for a child three months old, from ten to fifteen drops—increase the dose according to age of child. If the cough is very severe, take the preparation when inclined to cough, always shaking well before using.

NEURALGIA.

Mrs. H. Bancroft.

Heat a new brick, wrap it in flannel, and apply to the part affected.

NEURALGIA.

Aconite tincture, three drops to a half glass of water; a tablespoon every hour.

PILES.

One tablespoon lard, one teaspoon pulverized soapstone; simmer together.

PREVENTION AND CURE OF QUARTER-CRACK.

W. F. Morgan.

After the paring, the horse should have daily a hot foot-bath. This will increase the circulation in the foot, and cause the hoof to "grow off" the crack much sooner. As the case improves, the baths may be given less frequently—say thrice, then twice, and then once a week, until a perfect cure. Both fore feet should have an occasional bath, as preventive treatment. I have found this the best treatment, also, for feverish, hard and dry hoofs, and for the first stage of contracted hoofs; and I have tried wet pads, fresh mud, fresh cow manure, tar, etc. This bath may be given by means of a sponge and thick-bottomed pail, and water as warm as the hand can bear comfortably; and the foot should be kept in the bath from five to ten minutes.

PAINFUL MENSES.

Aconite 2d and *vermifuga 2d*; ten drops to eight spoons of water. Take a tablespoon every half hour.

SICK HEADACHE.

Nux vomica 2d, dilution six drops to six spoons of water. A spoonful every twenty minutes.

SORE THROAT.

Simple inflammation relieved by *belladonna* once in two hours. If ulcerated, take *mercurius*, two grains four times a day.

SORENESS OF THE CHEST.

Mrs. Jno. A. Dolman, St. Joseph, Mo.

White wadding folded in two or three thicknesses and bound on the chest. It is equally good in sore throat, or face, produced by cold.

TOOTH POWDER.

Mrs. Bittman.

Take pulverized chalk, and twice as much charcoal; make very fine, and add castile soap suds and spirits of camphor to make a thick paste. Apply with the finger and brush.

TROCHES.

Mrs. D. Taylor.

One ounce pulverized cubebs, one ounce pulverized liquorice root, one ounce pulverized gum arabic, half pound brown sugar,

two tablespoons boiling water poured on the sugar, and flour enough to roll; cut them with a thimble, and dry before using.

WHITENING THE SKIN.

Mrs. Elvira W. Burr.

One ounce powdered borax, two ounces cologne, one quart alcohol, three quarts rain water; bathe with the solution three times a day.

Persons afflicted with an eruption known as prickly heat, will find the above solution very soothing.

WEN.

Mrs. J. S. Rice.

Wash with sirong salt and vinegar twice a day for a month.

HINTS.

Dr. C. F. Kuechler.

Gluttony, and the use of spices mingled with food daily, lead more people into the use of brandy and into intemperance than anything else.

Never sleep with the head westward; north is best.

Never feed your children chicken or veal, especially when too loose in their bowels.

Fresh butter, without salt, has cured many a child, after everything else failed, when suffering from summer complaint.

In chronic catarrh never use douches, as the unavoidable metastasis will prove more serious than the primary disorder.

Never allow a red rubber dental plate to come into your mouth, nor any amalgam teeth filling, as both contain quicksilver enough to poison you for life.

Never neglect a cold. Use a little camphor in the beginning, either by smelling or by eating very small quantities at short intervals, during the first few hours.

GROWING HYACINTHS IN SPONGE.

Take a large sponge, make incisions about three inches deep and two long, insert bulbs in them, the sponge filled with bulbs in the top of a large vase, and fill the vase by pouring water through the sponge until about one-half the sponge is below the water. Let the water be slightly warm, and being kept in a warm room, not allowed to become cold. In two or three days the bulbs besin to shoot their bright green spires upward, and in two or three weeks will be five or six inches high. About this time, in order to hide the unsightly appearance of the sponge, scatter a few thimblesful of rapeseed over the surface, between the bulbs, which will spring up almost immediately, and cover it entirely with a fine moss-like mantle, adding greatly to the beauty of the whole.

TO CLEAN OR RENEW FURNITURE.

Mrs. Jeff. Williams, St. Joseph, Mo.

Take sweet oil one part, and venice turpentine one part; mix well, and apply with a

piece of soft flannel. Then rub very thoroughly with clean, soft flannel, and the most beautiful luster will be obtained.

TO MAKE AN OUT-DOOR FERNERY.

The simplest and most satisfactory method for beginners, is to select some shady spot in the garden—the north side of a close fence, barn or out-house, will suit—well protected from the direct rays of the sun; dig a trench eighteen inches deep, in which place about a foot of broken sandstone or brick-bats; then fill up with equal parts of common soil, sand and vegetable mould from the woods. The bed should not be wider than four feet, and if made in the form of a sloping bank, so much the better, edging with an irregular row of broken stones, to keep the soil from washing. The best time to transplant ferns is in the spring, when they begin to show themselves above the ground. Be careful to plant them no deeper than you found them in the woods—that is, with the crown just above the soil. Plant the largest species nearest the fence, about two feet apart; the medium-sized in the middle, and the smallest behind and among the stones that form the edge. Water them well in planting, and see that they are kept moist, *but not soaking wet*, during the hot summer months. As a general rule, ferns prefer *moisture, shade, and shelter from high winds.* In October, cover them over

—that is, with the crown just above the soil. Plant the largest species nearest the fence, about two feet apart; the medium-sized in the middle, and the smallest behind and among the stones that form the edge. Water them well in planting, and see that they are kept moist, *but not soaking wet*, during the hot summer months. As a general rule, ferns prefer *moisture, shade, and shelter from high winds.* In October, cover them over with a thin covering of leaves or straw, to be removed in early spring. Add, if possible, a little decayed leaf-mould every spring.

Among the ferns to be found in the woods near Leavenworth, the following are desirable to commence with:

LARGE FERNS—Adiantum pedatum, Asplenium angustifolium, Aspidium goldianum, Onoclea sensibilis, and Asplenium filix fœmina. MEDIUM SIZED FERNS—Cystopteris fragilis and Woodsia obtusa; and of small ferns, the Antigramma rhyzophillus and Pellea atropurpurea.

FOR CRYSTALIZING GRASS.

Chicago Home Cook Book.

Take one and one-half pounds of rock alum, pour on three pints boiling water; when quite cool, put into a wide mouth vessel, hang in your grasses, a few at a time. Do not let them get too heavy, or the stems will not support them. You may again heat

alum and add more grasses. By adding a little coloring, it will give variety.

PRESERVING AUTUMN LEAVES.

Chicago Home Cook Book.

These may be easily preserved and retain their natural tints, or nearly so, by either of the following methods: As they are gathered they may be laid between the leaves of a magazine until the book is full, and left with a light weight upon them until the moisture of the leaves has been absorbed; two or three thicknesses of paper should intervene between the leaves. If the leaves are large or in clusters, take newspapers, lay them on a shelf, and use in the same manner as above. Another method, is to iron each leaf with a middling hot iron until the moisture is all out of them. Are best without varnish.

SKELETON LEAVES.

Boil the leaves in equal parts of rain water and soft soap until you can separate the pulp from the skin; take them out into clear water; lay the leaf to be cleaned on glass, the upper side of the leaf next to the glass; then with a tooth brush remove all pulp and skin, turn the leaf and repeat the process; when thoroughly done, put the leaf to bleach in this solution: One pound sal soda, dissolved in five pints rain water; one-half pound chloride

ing two or three times; the last water should be a little blue; float out on paper, press in book when nearly dry. In mounting, use mucilage made of five parts gum arabic, three parts white sugar, two parts of starch; add a very little water, boil and stir until thick and white.

TO PRESERVE EGGS.

Mrs. Mary F. Pierce.

Take dry bran or sawdust, put a layer on the bottom of your box or keg, enough so that the egg does not touch the bottom; then put in your eggs, little end down, not near enough to touch; then cover them with bran, and keep on in the same way till the box is full, having bran on top. Cover with a board and set them in the cellar, and they will keep any length of time, and when you break them they will look like new laid eggs.

TO PRESERVE CIDER SWEET.

To one barrel of cider put one pound of mustard seed, two pounds of raisins, and one-fourth of a pound of stick cinnamon.

CORNED BEEF.

J. W. English.

For one hundred pounds of beef: Eight gallons soft water, eight pounds salt, three pounds sugar, three ounces saltpetre, two ounces soda. Mix and let stand; when cold skim off impurities that rise; pour over meat, and let it stand eight or ten days.

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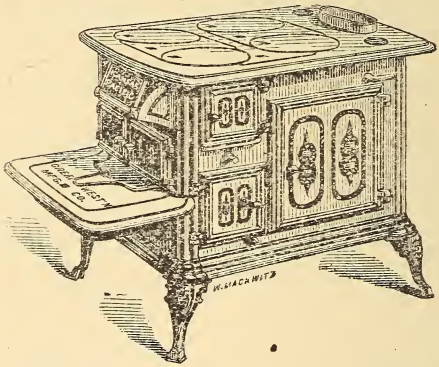

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